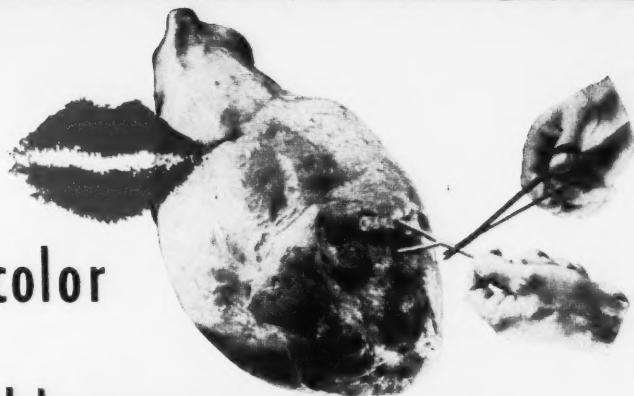


NOVEMBER 22, 1952

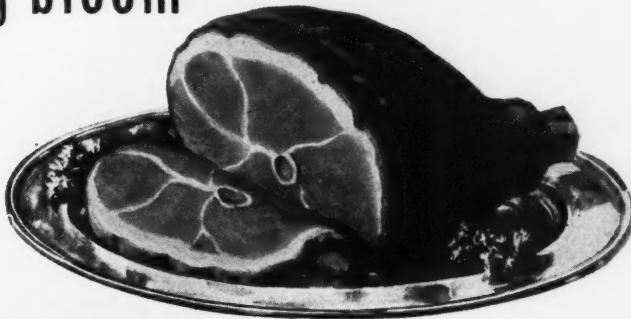
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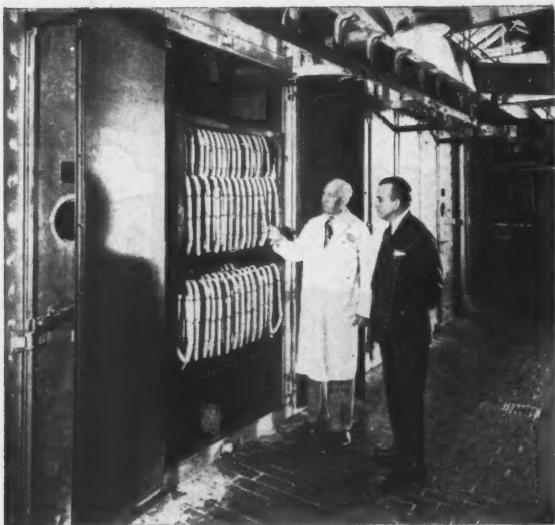
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# Provisioner

VOLUME 127 NOVEMBER 22, 1952 NUMBER 21

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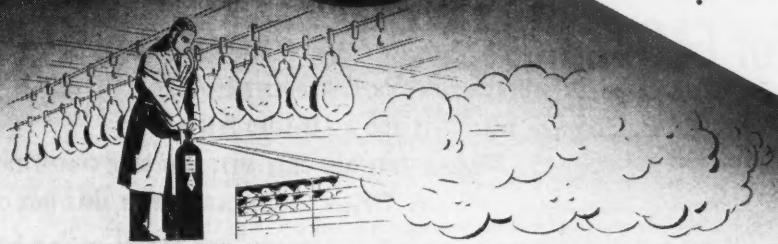
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DAILY MARKET SERVICE  
ANNUAL MEAT PACKERS GUIDE

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Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1952 by the National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

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pest problem . . .



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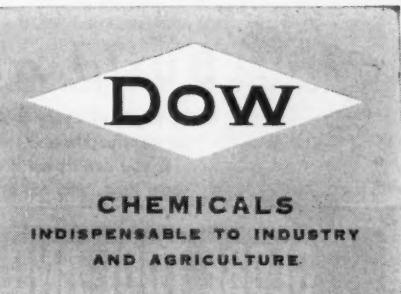
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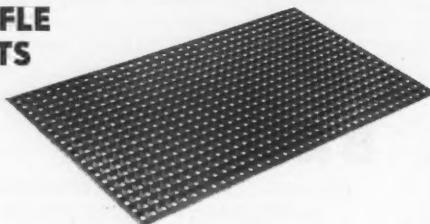
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### **Wholesale Pork Ceilings Will Be Suspended**

OPS director Tighe Woods told the Congressional Joint Defense Production Committee Wednesday that he has decided price controls on pork at wholesale should be suspended. He also said he is reviewing proposals which would suspend regulations requiring the registration of slaughtering and setting maximum purchase prices for cattle. It was expected that the pork order would be issued late this week.

Woods warned the committee that price rises would follow if the complete present price control program were ended. He conceded that a degree of price stability has been achieved in the nation but contended that the danger of fresh inflationary pressures prevails. He made a strong plea for extension of his local price boards.

Woods told the "Watchdog" committee that plans for rolling back beef prices (see page 11) have been delayed pending a staff report now being prepared on the beef situation.

### **New Congress Will Study Controls Problem**

The Senate banking committee plans to hold public hearings, beginning not later than next February 1, on the question of continuing price, wage and other economic controls. Senator Capehart, who will be chairman of the committee, has promised that all facts will be considered. He describes his personal position on controls as one of an "open mind." The Senator does not rule out a continuation of controls. He said that in dealing with the problem Congress will have to "face the facts as they are, not as we would like them to be." Capehart reported that Representative Wolcott, who will head the House banking committee next year, also favors a thorough investigation of the situation.

### **WSMPA Annual Meeting to Be February 11-13, 1953**

The annual meeting of Western States Meat Packers Association will be held Wednesday, Thursday and Friday, February 11, 12 and 13, rather than February 13 to 15 as previously announced. It will be at the Palace hotel, San Francisco.

Plans for the program, social events and ladies activities are already under way. This week WSMWA reported that the 55 exhibit booths available to manufacturers of packinghouse equipment and supplies are almost completely sold out. The exhibition hall is located in the Gold Room and in Room A, both of which are near the assembly room where general sessions will take place. Attendance at this seventh annual meeting is expected to exceed 2,000.

### **AMI Opposes Changes in P & S Regulations**

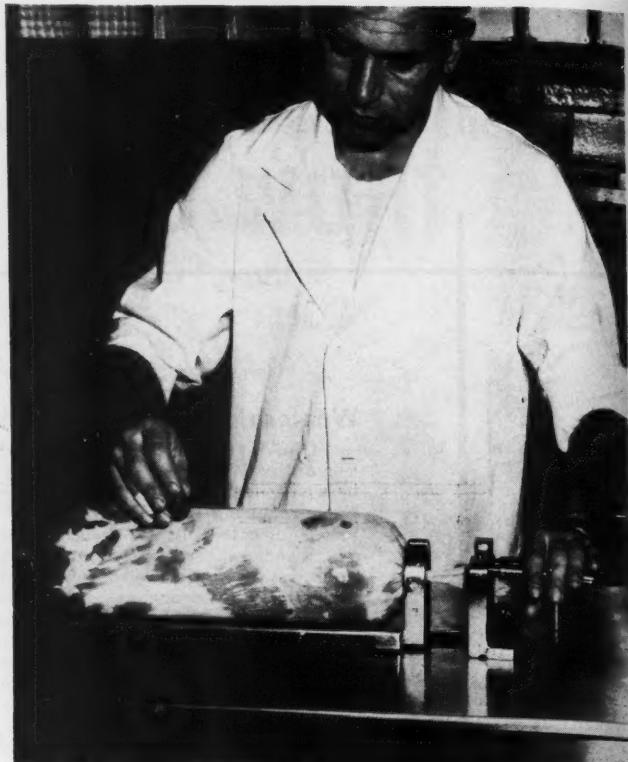
The American Meat Institute has filed a brief with the U. S. Department of Agriculture in connection with recent proposals of the Secretary of Agriculture for revising regulations under the Packers and Stockyards Act. The AMI registers opposition to three proposed changes: 1) The proposal which would require all regular salaried packer buyers on a posted market to register as dealers; 2) the proposal which would place certain restrictions on packers maintaining buyers at a posted stockyard, and 3) the proposal which would give the Secretary of Agriculture unlimited right of access to packers' records. The brief supplements the oral testimony presented by the Institute at the September 9 hearing in Chicago.

### **Swift, National Brotherhood Sign Contract**

Swift & Company and the National Brotherhood of Packinghouse Workers have signed a new master agreement providing for 4c per hour general wage increase. The contract also provides for time and a half for Saturday work with certain exceptions and various adjustments covering inter-plant rates, female rates and night rates. It is similar to contracts recently agreed to by Swift and the AFL union, Armour and Company and the CIO and Cudahy Packing Co. and the union.



Hard work by hand . . .



Nothing to it by machine

# Producing a Better Boneless Ham

**New machine takes the work and wrinkles out  
of compressing boneless meats in fibrous casings**

SEVERAL years ago, when the Girard Packing Co. of Philadelphia, in cooperation with The Visking Corporation of Chicago, developed a method of processing boneless hams in fibrous casings, a whole new processing technique was promoted to the industry (see THE NATIONAL PROVISIONER of March 11, 1950).

As the process permitted the merchandising of a greater percentage of boneless smoked hams as "center cuts," it won immediate acceptance in the industry. In a short time, the technique was extended to include split heavy hams, picnics, Canadian bacon, butts and cappicola.

However, as with all new methods, there were several points where refinement was needed. Basic among these was the need for more effective application of pressure in packing the boneless meat tightly into the fibrous casing. The casing very effectively retained the press-shaped circular form

of the meat around its girth because of its limited stretch and strength. The degree of roundness of the meat was fixed and constant.

However, stuffed product was compressed along its longitudinal axis by the "milking" technique prior to making the second tie. The "milking" technique consisted either of forcing the meat down by a thumb and finger action (see photo at left above), or grabbing the neck of the fibrous casing close to the meat and then with the other hand pressing down between the meat and the first hand. Obviously, this required a person of great strength, and the effectiveness of both of these methods fell off as the operators became fatigued.

Studies conducted at one plant showed that the "milking" operators performed well for the first 90 minutes in the morning, and the quality of their workmanship then fell off as the day progressed. In the afternoon, they

never matched the quality of their morning work. The looseness of the longitudinal axis of the stuffed product would result at times in a shriveled, wrinkled appearance in a dip in the meat, and more rarely in a jelly pocket. In operations where only a few hams were made, the problem was not great, but as production increased, this problem of worker fatigue became paramount.

The necessity of finding a method of packing boneless meat firmly into the fibrous casing was immediately recognized by the industry, and Irving Rabinowitz of Girard Packing Co. was among the first to tackle the problem. At this plant, Rabinowitz developed and perfected the Pressure-Pak machine now under lease by the Irving Machinery Co., Philadelphia, Pa. This machine mechanically compresses the boneless meats into the fibrous casing. Girard plant officials state that use of the machine has completely eliminated wrin-



Places cuff on casing . . .



Positions it on stuffing horn . . .

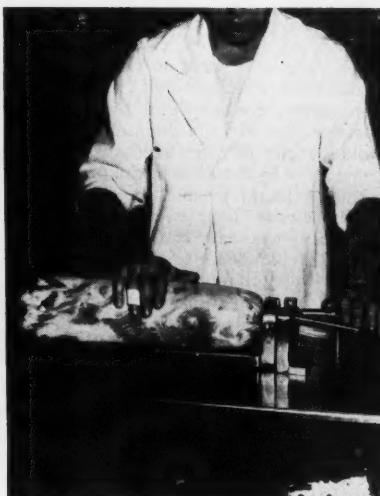


Releases meat quickly

## Stuffing the Ham



Places ring on casing . . .



Controls Pressure-Pak unit . . .



Examines finished product

## Packing it Firmly

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bles, dips and jelly pockets from the stuffed product. Most important, the quality and quantity of the work is not influenced by fatigue. The same high quality is maintained in the last piece as in the first—along with increased quantity.

Not only does the unit compress the meat on its longitudinal axis, but it also seals the fibrous casing at the exact point of maximum compactness. The unit corsets the meat in the fibrous casing at all points, and achieves the blocky center cut shape of the meat through its length. (See photograph on next page.)

The machine easily triples the quantity of work one operator can perform. It likewise eliminates the need for

physical power in the hands of the operator, and its operation is simple enough so that a woman can perform the pressure packing.

The steps in the use of the Pressure-Pak unit are simple. First, an operator takes the fibrous-cased, pre-shaped product and pleats the loose neck of the drilled and pre-stuck casing. Next, he slips a metal ring seal over the pleated end and slides it to a point where the casing end is drawn against the meat. Then the Pressure-Pak operator places the boneless product on the movable carriage of the machine, slipping the metal seal in the crimping jaw orifice of the pressure ram and placing the loose neck of the casing in another set of locking jaws. By

means of a foot-activated lever, the pressure ram is air-activated and moves forward, compressing the meat in the drilled fibrous casing. The self-locking jaws hold the casing in position. The greater the pressure the ram imposes on the product, the tighter the grip of the jaws becomes. The meat is pushed into the casing uniformly to the set pressure of the ram. Visking recommends a maximum air pressure of 55 ppsi.

At this point, the operator quickly pricks the fibrous casing with a fine needle to free whatever moisture or air may be entrapped. Since both hands are free during the packing operation, he can perform the pricking simultaneously with the pressurizing. Although



Splitting ham along natural connective tissue . . .



Cutting strand of connective fat . . .



Shaping meat properly for best quality

## Recommended Splitting Technique

the fibrous casing is pre-stuck and drilled, and thus vented, the additional pricking aids in freeing the moisture or air.

It should be emphasized that the pre-sticking and drilled holes at the first tie end of the casing, and the looseness of the pleated end in the uncrimped metal seal, permit very rapid removal of air and materially aid in making a skin-tight contact of casing to meat. The additional hand pricking frees the air or moisture trapped in pockets at the outer surface by the very firmness of the pack which may prevent fluid or gas from traveling freely to any of the factory made vent holes.

When the pressure ram has completed its travel, the operator depresses the crimp control valve which activates the crimping jaws and closes the seal at the point of maximum compactness of the boneless product and at the point in closest contact with the meat itself.

The foot valve is then released, the carriage returns to its original position and the boneless product is removed for stockinetting and hanging on trees.

Only fibrous casings can be used in the new packing technique as they alone have sufficient strength to withstand the gripping operation and the pressure. Girard officials state that breakage runs slightly under one per cent.

As was stated earlier, the Pressure-Pak machine permits much higher rates of production than hand packing. A line setup consisting of men and equipment as follows produced 366 hams per hour: Two Opie presses and four operators for shaping and stuffing the meat into fibrous casings, three operators to pleat and place metal seals on the stuffed casings, two Pressure-Pak machines with two operators, one inspector to cut off excess casings and examine ends for air or moisture pockets, one operator to place the packed product in stockinettes and another to hang off the stockinettes. The weight range of the hams handled was 11 to 14 lbs.—mostly on the heavier side. The Opie chamber

used was 4 $\frac{1}{2}$  in. in diameter, and the fibrous casing was No. 9 x 24 in., drilled and pre-stuck.

In the same plant with one Opie press and two press operators, two operators to place the metal seals on the pleated casings, two Pressure-Pak machines and operators, one inspector to inspect the product for air and moisture pockets and to cut off the excess casing, two operators to stockinette the product and one to hang, production rates of 492 picnics per hour were attained. The picnics were in the 3- to 5-lb. range. The chamber size used was 3 $\frac{1}{2}$  in., and fibrous casing was No. 6 x 18 in., drilled and pre-stuck.

It was noted that optimum production requires a difference in relationship between the Opie press and the Pressure-Pak units. In hams, best balance was attained with three Opie presses and two Pressure-Pak units, while for picnics this relationship was reversed.

The best product temperature for immediate stuffing is 70° F. At this temperature, the meat is pliable, soft, and molds very well both in the stuffing machine and the Pressure-Pak unit. However, in the production run observed, the temperature range of the meats used ran from 48 to 65° F.

As an example of the uniformity to which meats are packed with the new machine, the circumference reading on 24 pieces of boneless ham in the same weight range and stuffed into the same size fibrous casing follows: 19 pieces, 13.00 to 13.13 in.; 2 pieces, 12.94 to 13.00 in., and 3 pieces, 13.13 to 13.25 in. Maximum spread was about  $\frac{1}{8}$  in. which would be very small for even closely graded weight ranges of boneless meats.

A second major refinement in the processing of the boneless smoked meats consists of the development of techniques for boning and stuffing. The cured ham in the selected weight range is boned as the first step in the operation. It is recommended that the ham be boned with the conventional chisel



Finished ham at right is result of following splitting technique shown above. Identical weight ham at left, stuffed in conventional manner, is shorter, chubbier product.

technique, as is usual in preparing boneless boiled hams. For boneless pressure packing, there is no need to stitch the ham. The freed shank is placed in the cavity caused by the removal of the bone. When molded in the press and subsequently pressure packed in a fibrous casing, the meat will be compressed sufficiently to eliminate any jelly pockets.

If it is desirable to use a large ham and reduce it to a very small diameter, long shape, Visking recommends splitting the ham in the "natural" technique. With the inside up, a finger is placed between the inside and outside at the shank end and the ham separated. Once separated, the meat is then held together at the butt end by only a piece of connective fat which is cut with a knife. The split ham is then shaped by lifting the inside and placing it over and around the shank. (See photographs at top of page.)

There are several apparent advantages (Continued on page 22)

## NIMPA Again Asks Decontrol of Meat

The National Independent Meat Packers Association this week filed with the Office of Price Stabilization a petition for the decontrol of prices on meat and meat products.

The following reasons for decontrol were given by NIMPA's general counsel, Wilbur La Roe, Jr.: 1) The public is assured of abundant supplies of meat and meat products in the foreseeable future; 2) at present and for the foreseeable future meat and meat products will be available to the consuming public at prices well below established ceilings; 3) the suspension of price controls on meat and meat products will not have a cumulative or dangerous destabilizing effect, and 4) the suspension of controls on meat at the present time will best serve the public interest and will remove injurious restrictions on the meat packing industry which are no longer necessary.

In support of its petition, NIMPA called attention to the fact that Congress has directed that price controls be terminated "as rapidly as possible" and "shall be suspended in the case of any material . . . where such factors as condition of supply, existence of below ceiling prices, historical volatility of price . . . will permit."

Specific examples of meat selling substantially below established ceilings were given and the petition explained why price controls have worked and will continue to work an irreparable injury to the meat industry.

## Beef Decontrol Appears More Likely, but OPS Still Threatens Rollback

Although OPS director Tighe E. Woods has turned down the proposal once, suspension of ceilings on all beef sales appears now to have a good chance of adoption within the next few weeks. Many key officials favor suspending all controls on beef cattle and fresh beef, on the grounds that cattle and wholesale beef cuts are selling below ceilings.

Woods rejected the earlier proposal calling for suspension of beef ceilings on the grounds that beef is such a symbol of price controls in the public mind. In the meantime, however, he has endorsed issuing a regulation suspending wholesale ceilings on pork, and lamb ceilings have been suspended. It is hoped by many in OPS that experience may show that those actions failed to produce any serious upheaval and will convince Woods that no serious repercussions would follow beef suspension.

Meantime, in a rather conflicting action, Woods gave his staff until November 24 to come up with an order rolling back beef ceilings. It is doubtful, however, if an order can be completed by that time.

OPS beef experts say they have as

## New Packages Suggested for Self-Service Selling

Several new meat packages developed for self-service sale were featured at the recent American Meat Institute convention by the film department of E. I. du Pont de Nemours & Co., Wilmington. Foremost amongst these was a platter style package of sliced bacon with a tear-tape. As with the modern cigarette or gum packages, a flick of the finger opens the printed cellophane overwrap and allows the housewife to slide out the bacon on its cardboard base.

A combination of sausage and bacon is packaged for a breakfast meat in a suggested unit for the small family. Holding six pork links and six slices of bacon, the folding tray package contains sufficient meat for two or three servings. The printed cellophane overwrap promotes the combination as a Sunday breakfast and reminds the shopper that the meat dish is really good to prepare at any time.

A package of baby frankfurts is suggested as a natural for the school season with its problem of quick preparation of a nutritious meal. With eight sausage in a 10-oz. overwrap package, the unit accents the appeal of frankfurts for youngsters. The printed overwrap carries the message "They're So Good Children Love 'Em." The back of the package carries suggestions for serving small frankfurts as appetizers.

A suggested 16-oz. package features four varieties of luncheon meat. The printed face carries product identification while the back furnishes recipe suggestions.

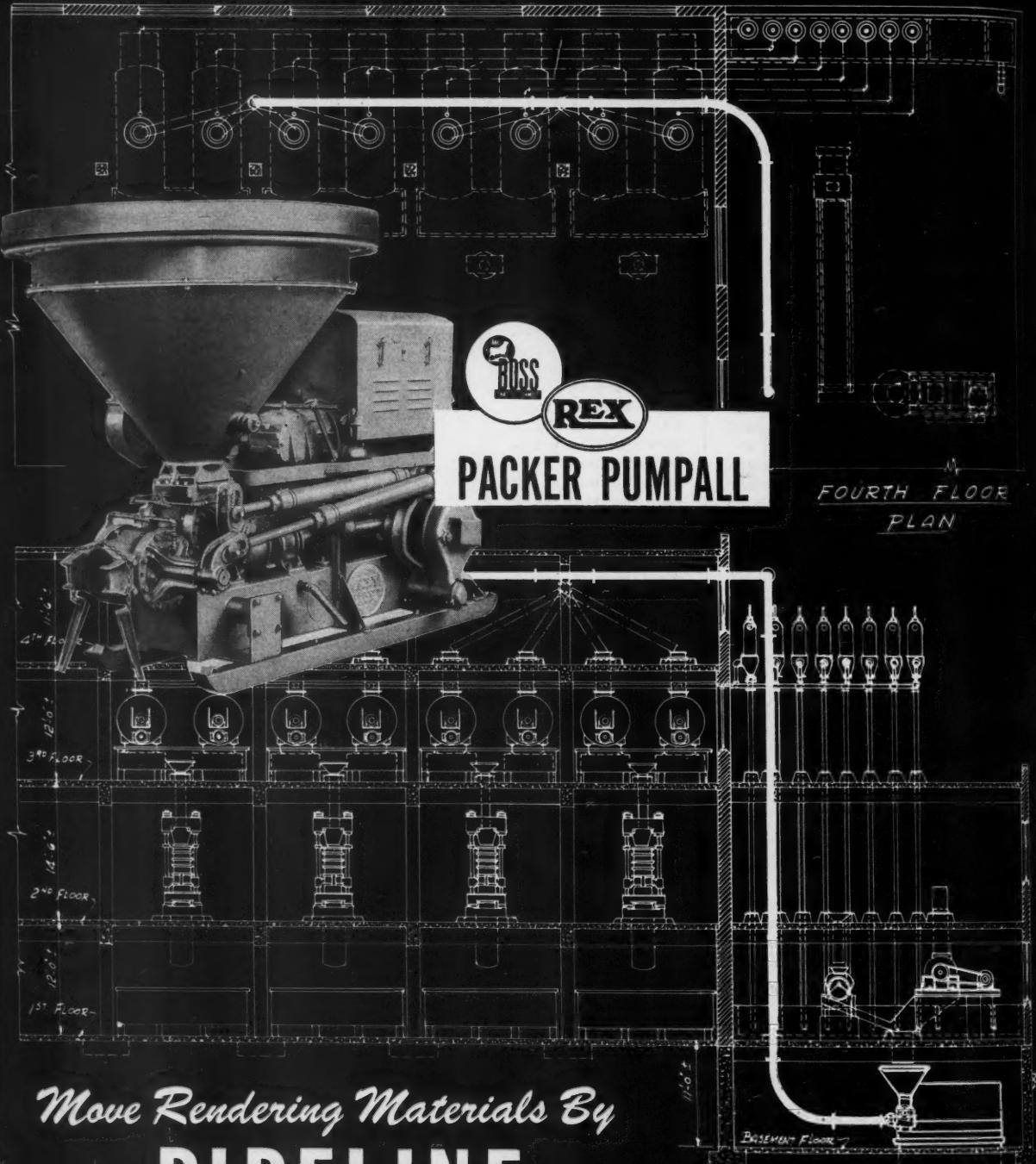
Slices of boneless ham wrapped in an adaption of the "Flex-Vac" package manufactured by the Standard Packaging Corp., Jersey City, were also displayed. Made of printed cellophane laminated to the outside of a polyethylene bag, this vacuum package aids in preserving freshness, flavor and color.

yet no actual data showing a spread in beef margins because the Budget Bureau has blocked a proposed survey. They also say that OPS attorneys' plans for margin controls on beef are not feasible. The plans call for suspension of packers' ceilings under CPR 24, and for issuance of a series of retail dollars and cents ceiling tables, one for each change in wholesale markets week by week. But experts cite the difficulty of determining the wholesale beef price and of several practical flaws in the new plan.

## Quick-Cure Salt for Home Use

The November issue of *Country Gentleman* describes a new and easy method for the "Quick Curing of Frozen Meats." The national farm magazine recommends commercially prepared quick-curing salt, calling it ideal for adding variety and new flavor.

"Prepared quick-curing salt is convenient to use for it contains salt and all other necessary ingredients, including monosodium glutamate, and is ready for use. Nothing has to be added or mixed," the magazine points out.



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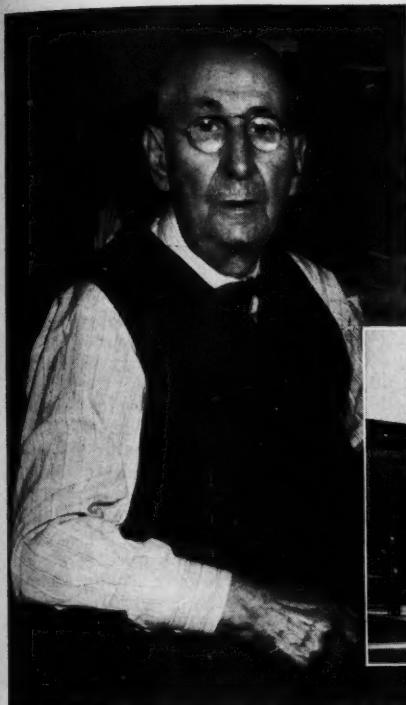
terials vertically or horizontally at a rate of 44,000 pounds per hour. Large 8" galvanized pipe takes chunks of maximum rendering size. Write now for complete information!

Plant layout drawing shows typical installation of Packer Pumpall in basement, with distribution lines to cookers on third floor. Such installations reduce handling, eliminate trucks, save floors and elevators.

**THE Cincinnati BUTCHERS' SUPPLY COMPANY**  
CINCINNATI 16, OHIO

. . . INQUIRIES . . .

from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.



The plant and its founder, C. R. Hildebrant

**I**N 1893 a young German immigrant, C. R. Hildebrant, took a big step. He opened his own retail sausage kitchen in Cleveland only eight years after arriving in the United States. Young Hildebrant had his own formula for success—if you do anything, do it to the best of your ability.

He never allowed expediency to determine policy. As the reputation of his products became known, the retail sausage kitchen grew. At first the plant processed product for its own chain of retail sausage stores. As the business continued to expand, Hildebrant elected to go into sausage manufacture in a larger way.

In 1929 he built the modern kitchen pictured on this page, Hildebrant Provision Co., and soon became one of Cleveland's largest food processors.

Today, C. R. Hildebrant is chairman

of the board of the firm which he founded. The old gentleman is by no means an inactive official, however. On the day when an NP writer visited his plant, he was busy checking sausage formulae and conferring with Frank Lindenthal, sausage foreman.

The elder Hildebrant was one of the original members of the American Meat Packers Association, the forerunner of the American Meat Institute. In his office is a framed membership certificate signed by James Agar, the association's second president.

While touring this 150,000-lb. per week sausage kitchen, the writer was impressed with the sturdiness of the plant, durability of equipment and the high degree of sanitation maintained. The best of materials went into the structure and its equipment. The plant was one of the first to use multi-story,

circulating smokehouses which still are in operation.

R. J. Hildebrant, son of the plant founder, heads the business as president. He started as a boy helping his father make deliveries and later developed his own route. He recalled the "good old days" when the bulk of the plant's sales were made among the then heavy sausage eaters in the German and Polish settlements of Cleveland. Hildebrant said when he made collections in those days the retailer would often walk with him to the door, expecting to be invited for a drink at the nearby saloon. Failure to buy the drink usually meant a disgruntled customer, Hildebrant said.

There are three other Hildebrant's in the business, all grandsons of C. R.'s brother Hugo, sr., who died in 1942. Joseph Hildebrant is general manager,



THE POWERHOUSE with its 175-hp. boilers, its refrigeration machines, its two compressors and its spacious, clean as a whistle interior.



THE EXECS—Art Hildebrant, superintendent; J. Hildebrant, general manager; F. Lindenthal, foreman; Hugo Hildebrant, sec'y.



EIGHTY-EIGHT years of sales know-how: Christ Rentschler, sales manager with 42 years experience, Uncle Albert Hildebrant, veteran of 46 years with the sausage firm.

Hugo is secretary-treasurer, and Arthur is plant superintendent.

Other old timers such as Christ Rentschler, sales manager and a 42-year veteran with the firm, assist in directing an employe staff of about 150, many of whom are 30-year men.

When the main plant was built, a separate powerhouse and garage building was also erected. The power plant, one of the most modern in the industry, houses two 175-hp. boilers, refrigeration machines having a total capacity of 250 tons refrigeration and two large

air compressors. The garage handles the firm's fleet of some 30 trucks.

Judging from the success of the plant today, the elder Hildebrant's formula of doing every job to the best of his ability has paid off. This philosophy has been inculcated in the officials and employees and is evident in the high quality of product and loyalty of the workers.

### Changes in VE Regulations

Late last week several hog shipments from Chicago to Baltimore, although fully inspected and certified, were reported to have shown well developed vesicular exanthema lesions on arrival. They were slaughtered under the BAI's special processing rules. Shipments to Maryland from Chicago were temporarily suspended.

In the meantime several changes were announced in state embargoes. Washington was reported to have lifted its embargo on importation of fresh pork. Several changes were made in the Florida order, so that shipment of fresh boneless pork into the state is now permitted, provided the product is derived from hogs grown in a state no part of which has been under VE quarantine. As a further requirement, the hogs must be placed under state or federal supervision for five days prior to slaughter, but this does not have to be at a packing plant.

### Insulin Makers Report Temporary Oversupply of Pancreas Glands

One of the largest manufacturers of insulin, Eli Lilly and Co., Indianapolis, has announced that it must reduce its procurement of pancreas glands beginning January 1, 1953, to permit the sizeable overstocks of insulin to be reduced. The company plans to reduce its procurement during 1953 by approximately 20 per cent.

In announcing this to the industry, and particularly to its suppliers, Eli Lilly, gave a full explanation of the reason for this temporary oversupply of insulin.

In 1946 stocks of insulin were low and, after consulting with the U. S. Department of Public Health, an inventory goal was established by the Eli Lilly firm. Procurement plans were projected on the basis of then prevailing slaughter rates and upon the best available estimates of the future. It was expected that increasing insulin requirements would catch up with the increasing gland production.

The estimates of insulin requirements proved correct, but the ability of the meat industry to produce was underestimated, an Eli Lilly spokesman said. More slaughtering establishments saved pancreas glands and the gland production per animal has increased to levels which were believed impossible six

If, like others, you're getting cost conscious, remember

## BETTER CONTROL IN LIQUID HEATING

IS PROFIT



Think of the amount of water you heat. Then have an engineer count up the dollars in fuel you waste whenever the temperature wanders. You, yourself, can figure the cost in product quality of sloppy control in:

**SCALDING** — a critical process in which you burn-in the hair if you let the temperature rise above 137°, and fail to soften its roots sufficiently below that temperature level.

**DEHAIRING** — even more critical because of the spray jet action.

**PROCESS WATER** — used in such enormous quantities that every useless degree means big money.

**WASHDOWN WATER** — the meat industry's hottest, 180°. It is used in liberal quantity every day, irrespective of the size of the kill.

**STERILIZING** — of viscera inspection pans, or in the venting of canned hams — another place to look for lower costs through better control. Or, considering liquids other than water

**DEPILATING** — with molten rosin at 250°. A fussy process if you're going to flesh the skin properly. And the temperature of molten paraffin is the regulator of coating thickness — and cost.

Partlow has solved the control riddle with thousands of liquid heating jobs — the simple way with rugged equipment, and with gas, oil, electricity and steam. Phone or write your Partlow man now, before you waste another dollar in terms of degrees.

Remember the tapered shape of Partlow controls and see how frequently you can spot them wherever meat is processed — from the independent sausage kitchen to the giant packing plant.

TEMPERATURE CONTROLS  
SAFETY GAS VALVES  
DIAL THERMOMETERS  
HUMIDITY CONTROLS

**THE PARTLOW CORPORATION**

3 CAMPION ROAD

NEW HARTFORD, NEW YORK

years ago. In addition, manufacturing efficiency has improved. The result is the temporary oversupply of animal glands.

But not only has the domestic production far exceeded expectations, live-stock production throughout the world has increased and, consequently, pancreas gland production. So, for the first time in ten or 12 years, a world oversupply of pancreas glands exists.

Although it is not possible to predict exactly when full procurement of pancreas glands can be resumed, Jack O'Keefe, animal products purchasing division, Eli Lilly and Co., told the PROVISIONER that his company expects to resume full purchase in the "reasonably near future" as insulin requirements increase. He stated that the company greatly appreciated the cooperation of the meat packing industry in supplying the pancreas glands.

The Armour Laboratories, another large manufacturer of insulin, issued the following statement this week:

"Our present sources of pancreas glands are adequate for all our requirements. We are continuing to purchase glands from packers with whom we have contracts, but we are not interested in any new sources of pancreas glands at this time."

"The postwar shortages in the world supply of insulin apparently have been overcome and stocks both of glands and finished products are now adequate to meet all demands."

Another large insulin maker, Sharp & Dohme, Philadelphia, informed the NP this week that it is still using pancreas glands covered by contract until September.

### Adopts Resolutions on VE, Price Controls

At its meeting this week the southern division, National Independent Meat Packers Association, adopted a strong resolution calling for the termination of price controls on meats. It was sent not only to the OPS administrator but also to the U. S. Secretary of Agriculture, to every member of Congress and to the secretaries of agriculture of each southern state.

The group also discussed the problem of vesicular exanthema, agreeing on the following points: 1) The chief cause of the disease is the feeding of raw garbage to hogs; 2) the problem is too big to be handled by the states alone; 3) All concerned should join in urging Congress to help; 4) Buyers of hogs must be more careful about the sources from which they purchase the animals, and 5) the feeding of raw garbage to hogs must be stopped and the shipment of such hogs in interstate commerce prohibited. A resolution containing these points was sent to all U. S. senators, to all congressmen from southern states, to the Secretary of Agriculture, the agricultural committees of both houses and to the chief veterinarian of each southern state.

## A STITCH

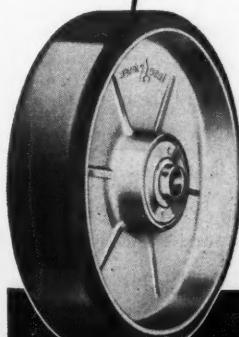


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Maintenance engineers who concentrate on Aerol equipment find that positive pressure sealed Aerol Seal wheels cut maintenance and repair bills to the bone . . . No problems with moisture getting into the hub to ruin important bearings . . . no breakdown problems due to lack of lubrication . . . Yes, Aerol's "lubricated for life" wheel stands up even under the most severe of pressure steam cleaning . . . Rolls on and on without adding a care to even the most harried of plant engineers.

Pick up the "stitch in time" that will save your plant thousands of dollars in maintenance and replacement costs—get acquainted with the "Master of Moisture" today—the Aerol Seal Wheel—the one caster and wheel that assures savings, both in maintenance costs and in reduced operating expenses.



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good lard stay good longer...

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your sure guard against rancidity

... complete and ready to use

... easily and completely soluble in fats

Put extra-long keeping quality into your lard, edible fats and fatty products with easy-to-use, economical Fearn's Antioxidant. A single ounce protects 100 pounds of fat at a cost of *only 1/8 of a cent per pound* . . . seals in the original goodness . . . keeps lard fresh, usable, salable for a long, long time. And this protection against rancidity "carries over" into the end product in which your fat is used. Fearn's Antioxidant is simple to use . . . it is stable, easily soluble, complete in liquid form ready to use . . . requires only simple mixing into melted fats. Fearn's Antioxidant is sensibly priced, easily used, dependable. Let the Fearn man make a test run with you.

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You can depend on Fearn's Antioxidant, just as you can depend on all Fearn products. Before your order is shipped it must meet with every one of Fearn's many strict quality requirements. A coded Fearn Quality Control certificate is placed on its container as a sure guarantee of quality. Fearn's Antioxidant meets all requirements for use in Federally Inspected Establishments.



# THE MEAT TRAIL

## PERSONALITIES and Events OF THE WEEK

►American Provision Co., Inc., Chicago, was incorporated last month as a general manufacturer of sausage. Production will be started by the first of December. The plant, located at 3833 S. Halsted st., formerly housed the Victory Provision Co. but has been closed for some time. Incorporators are Walter W. Lampert, president, who formerly was sales manager for Richter's Food Products, Chicago; Peter Keller, vice president, formerly sausage maker at the Real Packing Co., Chicago, and Edward A. Dauvaras, secretary, formerly assistant sales manager of Richter's.

►Details of the proposed animal disease research laboratory at Pennsylvania State college were discussed at the recent meeting of the Pennsylvania Independent Meat Packers Association. Robert S. Phillipber, Punxsutawney Beef & Provision Co., was re-elected president. The association is working with the Pennsylvania Livestock Industries Council in promoting the state's meat industry. Glenn R. Kean of the animal husbandry faculty and Max Dawdy, dairy faculty, accompanied the group on a tour of Penn State's livestock farms.

►As part of a plan for substantial expansion of its staff, The Armour Laboratories of Chicago has announced a large training school for sales representatives. E. A. Coons, formerly

division manager in New York, has been transferred to Chicago to take charge of the school. Robert J. Semple has succeeded Coons at New York.

►Swift & Company, St. Joseph, Mo., has been awarded the 1952 communications award of the Associated Industries of Missouri. The plaque is given for the best program among companies of 1,000 employees or more in the state of Missouri. Tom Teare of Swift's industrial relations department accepted the plaque.

►Rival Packing Co. has completed a new \$1,500,000 dog food canning plant in Chicago. The unit, claimed by the company to be the largest of its kind, can process more than 1,000,000 cans of dog food daily. The company has experienced rapid growth recently, according to A. W. Aldag, sales manager.

►John Morrell & Co., Ottumwa, Ia., has promoted Perry L. Martin and William O. Yingling. Martin was named a divisional superintendent with jurisdiction over a newly established division to be known as the shipping and loading division. Formerly he was assistant manager of the production engineering department. He has been succeeded in that position by Yingling, previously a time study trainee and a time study engineer for Morrell.

►Stark, Wetzel & Co., Indianapolis, entertained young athletes in the area recently at the Pony League achievement dinner in Huntington, Ind. Helping to make the affair a success were members of the S & W demonstrator staff, Tom Barker of the sales department and Harry Lewellyn of the advertising department.

►Directors of Albert Trostel Packing, Ltd., Lake Geneva, Wis., have elected John Strackbein president of the firm. He had been vice president in charge of operations. Strackbein joined the parent firm in Milwaukee in 1935. In 1946 he was named general manager of the new packing division.

►Joe Murray, sales engineer of the Linker Machine Co., Newark, N. J., will leave shortly on a two months business trip to Ireland, Belgium and Holland.

►The midwestern and southwestern divisions of the National Independent Meat Packers Association will hold meetings early in December. The midwestern group will meet at President Hotel, Kansas City, Mo., Friday, December 12, convening at 10 a.m. E. Y. Lingle, president, Seitz Packing Co., St. Joseph, divisional vice president,



STOPPING OFF at Chicago on their worldwide journey, Chrysos Dansei, architect, and D. J. R. Conradie, both from Bloemfontein, Union of South Africa, were photographed by the NP. The main purpose of their trip is to learn the latest developments within the meat packing industry. They visited Europe prior to coming to the United States and Canada and planned to visit Australia before returning home.

has arranged a panel discussion for the afternoon. It will cover these points: 1) What can we expect of boning cattle prices in the next six months? 2) What is the future of fat cattle prices for the next year? 3) Can we expect a reversal of hog prices for February and March of '53 as against those months of '52? 4) Can we expect cheaper hogs in the future as a result of increased efficiency in hog raising and feeding through use of synthetic milk and antibiotics? 5) What progress has been made in cattle feeding? Lingle is also setting up a federal-state industry group to discuss all phases of the vesicular exanthema problem. The program for the southwestern division meeting Friday, December 5, at the Baker hotel, Dallas, has not been announced. NIMPA's eastern, southern and central divisions held meetings this week.

►Edward E. Murray, 70, superintendent of the James Henry Packing Co., Seattle, died recently.

►Dr. Earl L. Butz, chief of the agricultural economics department, Purdue university, was the main speaker at a recent meeting of retail grocers and meat dealers. It was held in the recreation room of the plant of the Marhoefer Division, Kuhner Packing Co., Anderson, Ind.

►Blue Ribbon Packing Co., Houston, Tex., is adding new coolers, freezers and smokehouses. Hans Pauly, president, and A. L. Funk, general manager, said the new facilities should



PACKAGES CONTAINING frankfurters, salami and other meats are given winners in a new audience-participation radio show sponsored by Friedman & Belack, Inc., Philadelphia. It is aired over Station WIP. The company's slogan of "Proven best by taste test" is being proven by its great advance in sales.

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PIN-TITE is the best  
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Outlasts ordinary

shrouds many times over. Pulls tight without tearing. Special weave permits complete aeration. Bleaches white and marbellizes. The bold red stripe identifies the Extra Strong pinning edge. Save time—Save money—Use PIN-TITE. Mail the coupon today for your free working sample.

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### STOCKINETTES



FORM-BEST forms your hams better . . . absorbs less . . . boasts an absolute minimum of shrinkage. This is the stockinette you've been hearing about . . . the full length stockinette that is stronger and more elastic . . . FORM-BEST stockinette can be applied in half the time—easily and quickly. Try them today. A trial will convince you . . . use the coupon below for free samples and prices.

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Gentlemen: Please send free samples as indicated below:

PIN-TITE SHROUD CLOTHS, Size .....  
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"bring us up to date in creating the kind of packaging and quality that is needed by our public today."

► James H. Benson, 55, a salesman for the Bloomfield Packing Co., Pittsburgh, died recently.

► Dr. T. Childs, Toronto, Canada veterinarian, was elected president of the U. S. Livestock Sanitary Association at its recent annual meeting.

► Bids covering the financing, construction and temporary operation of a slaughterhouse in Tangier, Morocco, are invited until January 8, 1953, by the Department of Municipal Public Works of the International Administration of Tangier. The firm receiving the contract will be allowed to operate the slaughterhouse 25 years. Documents in French, consisting of technical details of construction and equipment, together with a memorandum on condition of land, climate and water and electricity available, are obtainable on loan from the Commercial Intelligence Division, U. S. Department of Commerce, Washington 25, D. C.

► Max Roth, 58, for 36 years a salesman for Swift & Company, died recently in Newark.

► Dr. W. A. Barnette, president, Greenwood Packing Plant, Greenwood, S. C., was reelected vice president of the southern division of NIMPA, a one-year term, and the following were elected NIMPA directors for three years: From Virginia, Lorenz Neuhoff; from Louisiana, A. J. Guillot, and from Florida, J. B. Hawkins.

► Neal Packing Co., Joplin, Mo., has remodeled its plant and increased capacity of all departments. William B. Neal has purchased the stock of the Neal Packing Co.

► Henry Clay Woods, 64, co-owner of the Log Cabin Meat Co., Oklahoma City, Okla., died recently.

► An explosion-studded fire caused damage estimated at \$100,000 to the plant of the Cudahy Packing Co., Portland, Ore. Plant manager Felix E. Pinkos said the loss estimate included about \$75,000 worth of fresh and canned meat, butter and eggs in the two-story brick building.

► John J. Casey, 77, retired head buyer for Armour and Company, Omaha, died recently. He had been with Armour 52 years, retiring in 1939.

► A regular feature of the Sunday edition of the *Denver Post*, called "Empire Profile," was devoted to F. E. Mollin recently. For the past 23 years Mollin has been executive secretary of the American National Cattlemen's Association. Today the association has 9,000 individual members and boasts of some 125 member organizations with a total membership of approximately 80,000. Mollin spends about 150 days a year on the road, boosting the association or "protecting the interests" of the industry. He has flown a total of some 270,000 miles for the ANCA. Mollin, whose

headquarters are in Denver, is also executive director of the National Livestock Tax Committee, on the board of the National Council of Private Motor Truck Owners, a member of the advisory committee of the National Highway Users conference and a past president of the U. S. Livestock Sanitary Association.

### Armour Is Building New Branch House in Connecticut

Construction of a modern food distribution center at Waterbury, Conn., has been started by Armour and Company. The new branch house will be located on Freight st. and the New Haven Railroad. It will be a one-story structure 200 x 150 ft.

The design permits economical warehousing and handling of product without use of elevators. Product to supply the house will be unloaded from refrigerated railroad cars or transport trucks at the rear of the building and will move through the coolers and processing facilities to the front of the building where it will be loaded into delivery trucks.

The operation makes it possible to keep meat under refrigeration at all times until delivered to the retail store. The refrigerated loading dock for delivery will have a capacity of five trucks. Unloading docks will accommodate five railroad cars and four transport trucks. The branch will also have a complete sausage kitchen. It was designed by Raymond Loewy Associates and Armour and Company engineers.

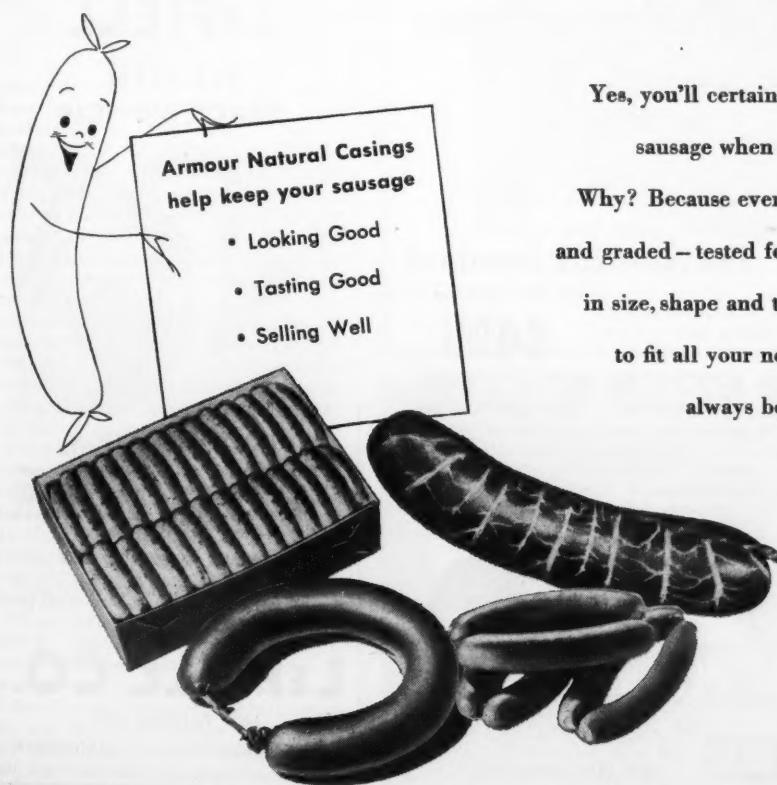
### Food Engineering Council Elects 1953 Officers

Curtis E. Maier, general manager of research for Continental Can Co., Chicago, has been named chairman of the Illinois Institute of Technology's food engineering council. Maier, who has been with Continental Can since 1937, succeeds Dr. Paul D. V. Manning, vice president in charge of research for International Minerals and Chemicals Corp.

The council held its third biennial meeting recently. Its main function is to advise on the IIT curriculum in food engineering, the only one of its kind in the Midwest. John T. Knowles, vice president of Libby, McNeill & Libby, Chicago, said at the meeting that increased use of mass production methods in the food processing industry has pointed up the great demand for food engineers. Dr. Berton S. Clark, scientific director for American Can Co., Chicago, recommended that special efforts be initiated to advise executives of the potential pool of food engineers being provided by Illinois Tech. F. W. Specht, president and chairman for Armour and Company and a guest at the meeting, said that business leaders are becoming more appreciative of the need for funds for training and research because of daily advances in this field.



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sausage when you use Armour Natural Casings.

Why? Because every Armour Casing is inspected  
and graded — tested for its quality. And they're uniform  
in size, shape and texture. Come in a wide variety  
to fit all your needs. Try them — your sausage is  
always better in Armour Natural Casings!

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## By-Product Animal Fats

# AMIF Study Points to New Uses For Grease, Tallow in Feeds

THE American Meat Institute Foundation has issued a report of its tests on increasing the amounts of grease and tallow in dog and poultry feeds. Information in this publication, Bulletin No. 15 entitled "Use of Inedible Fats in Dry Dog Foods and Poultry Rations," should be of great interest to producers of by-product animal feeds and makers of dry dog meals and mixed poultry feeds.

The studies were conducted at the AMIF laboratory in Chicago under contract with the U. S. Department of Agriculture as authorized by the Research and Marketing Act of 1946. Preliminary results had been discussed in the Foundation's annual report and at the American Meat Institute's annual meeting, but this is the first complete report of the work.

This research represents an investigation of the practicality of the use of inedible animal fats to increase the dietary fat content of dry dog food and mixed poultry feeds. The work included feeding tests with Cocker Spaniel pups and New Hampshire and White Rock chicks, as well as a study to determine

the value of antioxidants in stabilizing the fats and Vitamin A in the feeds. The studies were carried out by Dr. B. S. Schweigert and A. J. Siedler of the division of biochemistry and nutrition and Dr. L. R. Dugan and J. F. Neumer of the organic chemistry division, AMIF.

Data accumulated during these studies indicate sufficient promise to warrant careful consideration by feed manufacturers of the economic and operational practicality of adding from 2 to 8 per cent of the by-product fats to commercial dog and poultry rations, the Foundation report stated. Customary ingredients of standard commercial and practical rations normally would provide a fat content of about 5 per cent. The addition of from 2 to 8 per cent of by-product fat thus would increase the fat content of the feeds to a total of from 7 to 13 per cent.

Results of the Foundation's studies indicate certain worthwhile nutritional and other advantages in the fat-augmented feeds and, in addition, possible economic advantages in the production of such products. Fat rancidity here-

tofore has been regarded as an obstacle to increasing the fat content of dry dog and poultry feeds, but the Foundation's investigations in these connections show that rancidity can be controlled satisfactorily through use of an antioxidant, such as butylated hydroxyanisole.

The data provided by the Foundation's research provide a scientific basis for commercial experimentation in the production of fat-augmented feeds and for field scale feeding tests with broilers. As noted in Bulletin No. 15, practical poultry feeding tests are recommended.

If the potentials of these proposed new uses for by-product tallow and greases are realized on a commercial scale, the production volume of dry dog food and broiler feeds is such that an increase of only 4 per cent in the fat content in such feeds would require the addition of some 140,000 tons of animal fats.

Additional copies of Foundation Bulletin No. 15 will be provided on request to Dr. H. R. Kraybill, the Foundation's director of research and education. Reprints of detailed technical articles scheduled to appear in *Journal of Nutrition and Poultry Science* are not yet available.

Looking for good men or buys in equipment? Check the classified ad pages.



### The New Ittel Standard

list price less motor

\$495

For 1½ HP 3 phase motor add \$70  
For 1½ HP 1 phase motor add \$90  
Jack-a-Lift casters optional

Designed to Fit YOUR NEEDS

The new Ittel Standard. All steel, with 48 removable steel scrapers on ¼" coil springs. For operators averaging less than 100 hogs per week. Heavy Duty Ittel, for more than 100 hogs per week — 3 phase, \$750 — 1 phase, \$785.... Splitting Saw. High production, well-balanced. 1 HP splash-proof motor, safety trigger-switch.... Write for complete information.

Splitting Saw with 1 phase motor \$395

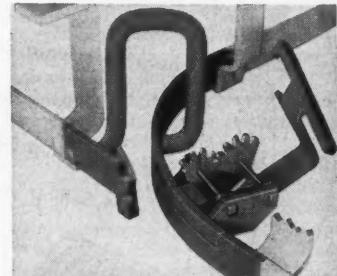


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SAN FRANCISCO CALIFORNIA

## WSMPA and NIMPA Refute Tighe Woods' Statements

Western States Meat Packers Association this week declared statements made in Minneapolis recently by OPS Director Tighe Woods are unfounded. Woods had charged that meat retailers and packers are receiving exorbitant margins and holding up the price of meat.

In answer to these charges, E. F. Forbes, president and general manager of WSMPA, sent a telegram to Senator Homer E. Capehart, Senator Burton R. Maybank and to other members of the joint committee on defense production. The message declared that: "His (Woods) unfounded charges of exorbitant margins were politically inspired to stir up resentment in the minds of consumers and lead them to believe price controls are necessary and that competitive laws of demand and supply can no longer be depended upon to keep production and prices in proper balance. . . . The efforts of the meat industry to establish favorable public relations by bringing meat to consumers at the lowest possible cost are seriously jeopardized by Woods' reckless charges of excessive profits," Forbes continued. "Beef at wholesale is selling at prices ranging to 35 per cent below ceilings and retail prices are in almost every instance well below ceilings. OPS has already suspended ceilings on lamb and mutton and there is no reasonable excuse for continuing price controls on pork, beef and veal. USDA has officially predicted beef prices will drop again next year because of heavier marketings of cattle."

On Wednesday, National Independent Meat Packers Association released a letter to Woods in which it asked that he publicly withdraw the unfair statements he was reported to have made at Minneapolis. The letter stated in part:

"During the past year the average price of steers has dropped about 14 per cent and wholesale beef prices are down 14 per cent. Hog prices are down 11 per cent but wholesale pork prices are down 18 per cent. Why did you not give the public these facts?

"In recent months we have laid before you figures showing the very poor earnings of the meat packing industry since OPS was set up. These figures were submitted under oath. Why did you not refer to them?

"You were very unfair to small packers in your published remarks about profits from by-products. The principal by-products of the small packing plants are hides, tallow, lard and grease, all of which have been at distress levels. Why did you give the public the opposite impression?

"Your own accountants have no figures to support your statements. We cannot believe that your own staff agrees with you. The unanswerable fact is that the earnings of the meat packing industry have been considerably less than the standard recognized as fair by your own organization."

GIVE YOUR CUSTOMERS

# PORK SAUSAGE

AS THEY LIKE IT!

"The Man You Knew"



The Founder of  
H.J. MAYER & SONS CO., INC.



Look to H. J. Mayer for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case . . . and flavor them to *your* customers' particular taste. Write today for detailed information.

### MAYER'S Special Pork Sausage Seasonings

	Regular Strength	Light Sage	No Sage	Southern Style
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓		✓	✓
SPECIAL (So-Smooth type)	✓		✓	✓
OSS (Completely soluble)	✓	✓	✓	✓

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## Boneless Ham Packing

(Continued from page 10)

tages to this technique. First, the separation is made along the natural connective tissue between the "inside" and "outside" muscles. No meat muscle at all is cut. Second, the ham so formed will average out the good and poor parts of the ham. It places the more tender inside by the tougher shank. The end of the ham so formed will have about  $\frac{1}{8}$  shank and  $\frac{3}{8}$  inside cut.

Third, the technique lowers the circumference of the ham and extends its length. This has many advantages. In molding, the meat will press better as it has less bulkiness and fills the chamber of the press more completely. Since the hams of a given weight range take a specified mold size and specified fibrous casing size, the smaller their circumference, the easier it is to press the meat down to the size of the mold and the easier it is to stuff the casing. The meat will be pressed into shape rather than crushed. The longer product will lower the smokehouse time by at least half an hour. This, in turn, will also lessen shrink and chances of wrinkling. Finally, the appearance of the product is better and it will slice out more slices to the pound. See photo on page 10 showing two hams of identical weight—one stuffed out without splitting, and the other with natural splitting.)

The boneless meats for proper appearance must be formed in the proper sized mold, and then stuffed into the correct fibrous casing. In other words, the size of the ham, the chamber of the press and the casing must be matched.

Figure 1 shows the correct Opie chamber sizes and Visking fibrous cas-

a separate stuffer for stuffing Canadian bacon.

Experience has shown that the fibrous casings should be pre-soaked for at least half an hour in hot water of 150° F. or higher.

In stuffing, a cuff of at least two inches should be made on the casing before it is placed on the horn. The cuff, which is but the lapping of the casing back onto itself, will assure stuffing the boneless meat firmly into the end of the first tie. The first tie can be either metal or twine.

Once stuffed and pressure packed, the product should be placed in stockinette for processing. If hung by a hanger on the casing, undesirable "necking" or separation of the casing from the end of the boneless meat will result. The stockinette eliminate this and also absorb the drip, resulting in cleaner finished appearance.

Due to smaller diameters, the pressure packed product will permit a more rapid attainment of the desired internal temperature, although the exact rate of smokehouse heating must be determined with care. Due to the uniformity of diameter, all pieces in the smokehouse should attain the same inside temperature at the same time. Again a word of caution is offered by Visking, as too high an initial heat can cause excess shrinkage.

Once smoked, the product is allowed to stand at room temperature for two hours and then showered, cooled and placed in a holding cooler. The temperature of this cooler should not be below 45° F., if excess shrinkage and loss of color are to be eliminated.

The practicality of pressure packing meats can be judged by the sales experience of Girard, whose total smoked boneless business increased by 500 per cent since the original technique was developed for the ham. There is eye appeal in the pressure packed meats in the fibrous casing that sells.

Equipment credits: Pressure-Pak machine, Irving Machinery Co., Inc., Philadelphia; fibrous casings, The Visking Corp., Chicago; Opie press, Sheet Metal Engineering Co., Chicago; Du-All press, United Butchers' Supply, Toledo, and Christie Machine Works, Inc., San Francisco.

## Local Price Boards

Price Stabilizer Tighe E. Woods ordered a slowdown in establishing local price boards until after he consults with more advisers. He instructed regional OPS directors to set up no more than the three "pilot" boards already scheduled, until further orders. The first three, which are being established this month, are in Sacramento, St. Paul and Providence.

## State Legalizes Oleo

An initiated act "to legalize the manufacture, transportation, possession, sale, use and serving of yellow oleomargarine" was approved by Washington state voters.

## Federal Reserve Bank Says Consumer Sets Prices

Neither meat men, grocers, farmers, or any other individual group is capable of governing or dictating the price of food, the Federal Reserve Bank of Cleveland declared in its monthly, *Business Trends*. "Even governmental attempts to control food prices by threat of fine and imprisonment have been successful only within the general framework set forth by the available supplies and the wants and means of the food buying public," the bank added.

"Food prices go no higher than the consumer is willing to pay."

"Such unsuspected items as high grade steel for farm machinery, rubber tires for delivery trucks, and shelving material for grocery stores actually appear in the family grocery list. These are all incorporated into the final consumer price for food along with many other products which are completely void of nutritional value. In total, however, these inedible goods account for most of the grocery dollar."

"The food industry operates in a brisk competitive atmosphere at every level, thus providing the consumer with protection from price gouging. Except for some short-run inequalities, most claims to the contrary seem to break down under objective examination. Congressional investigations have been devoted to this study many times in past decades. Their conclusions usually indicate a need for reduced costs through greater efficiency rather than smaller margins," the Federal Reserve Bank concluded.

## Flashes on Suppliers

**KOCH SUPPLIES:** This Kansas City, Mo., firm has announced a co-operative arrangement that will make it possible for British meat processors to use Koch smokehouse equipment. Regulations of the British government have made it difficult to export American smokehouses to England. Most British operators use equipment made in their country. One of the most popular lines is that of the Dowson & Mason Gas Plant Co., Manchester. This firm has negotiated a license with Koch Supplies, and will manufacture the Koch Smoke-Tender units, Koch Smoke Chests, and Koch smokehouses in England, with production scheduled to start in January or February. Production of the smokehouses and accessories in England will make it possible for operators in European countries to buy Koch equipment without using American dollars, of which there is a serious shortage throughout most of the continent.

**CHASE BAG CO.:** R. N. Conners, general sales manager of this Chicago firm, has announced the appointment of Edson E. Foster as advertising and sales promotion manager. Foster was formerly with the Illinois Bell Telephone Co., the United States Navy and the Kemper Insurance Co.

FIGURE 1		
Horn Diameter	Casing Size	Ham Weight
3 $\frac{1}{2}$	#7x20" Fibrous	6-8
4 $\frac{1}{2}$	#8x22"	8-10
4 $\frac{1}{2}$	#9x24"	10-12
5 $\frac{1}{2}$	#10x24"	12-14
5 $\frac{1}{2}$	#11x24"	14-16

Product Size (Boned Weights)	Casing Size
Canadian Bacon	
4- 6 lbs.	#4x30—36 Fibrous
6- 8 lbs.	#5x30—36 Fibrous
8-10 lbs.	#6x30—36 Fibrous
Boneless Picnics	
3 $\frac{1}{4}$ -4 $\frac{1}{4}$ lbs.	#6x18 Fibrous
4 $\frac{1}{4}$ -4 $\frac{1}{4}$ lbs.	#6x20 Fibrous

ing for various boned and fatted ham weights. Figure 2 gives weights and casing sizes for other boneless products. The Opie press, made by Sheet Metal Engineering Co., Chicago, has the complete range of the specified chamber diameters. The various molds and horns can be changed to the basic press unit in a matter of a minute. The Du-All press, distributed by United Butchers' Supply, Toledo, Ohio, has adaptors and



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# Production Of Meat Gains 5 Per Cent; Week's Volume Largest Since January

PRODUCTION of meat under federal inspection for the week ended November 15 was estimated at 373,000,000 lbs., according to the U. S. Department of Agriculture. This was an increase of 5 per cent over the 357,-

represented only a 1,000-head gain over the week before, but amounted to considerably more than the 267,000 for the same week, last year. As beef, the week's kill yielded 155,300,000 lbs. against 153,900,000 lbs. the preceding

kill amounted to 1,411,000 animals compared with 1,316,000 the week before and 1,403,000 last year. Pork output rose to 189,200,000 lbs. from 174,800,000 lbs. the previous week and 182,400,000 lbs. a year ago. Lard production was estimated at 44,400,000 lbs. against 41,600,000 lbs. the preceding week and 45,500,000 lbs. last year.

Sheep and lamb slaughter of 267,000 head indicated the third straight week of declines in such operations. The previous week's kill numbered 283,000 head, and last year, 192,000 animals. Output of lamb and mutton for the three periods amounted to 11,700,000, 12,500,000 and 8,800,000 lbs., respectively.

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended November 15, 1952, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat	
	Number 1,000	Prod. mill. lb.	Number 1,000	Prod. mill. lb.	Number 1,000	Prod. mill. lb.	Number 1,000	Prod. mill. lb.	Prod. mill. lb.	
No. 15, 1952	292	155.3	136	17.1	1,411	189.2	267	11.7	373	
Nov. 8, 1952	291	153.9	121	15.5	1,316	174.8	283	12.5	357	
Nov. 17, 1951	267	138.5	112	13.9	1,403	182.4	192	8.8	344	

### AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD	PROD.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lb.
Nov. 15, 1952	985	532	235	126	237	134	94	44	13.8	44.4
Nov. 8, 1952	980	529	240	128	235	133	94	44	13.4	41.6
Nov. 17, 1951	984	519	229	124	234	130	99	46	13.8	45.5

000,000 lbs. estimated for the previous week and 9 per cent more than the 344,000,000 lbs. reported for the corresponding period of last year.

Increased slaughter of all species resulted in the largest weekly meat output since January. Most of the increase came about as the result of the biggest hog slaughter since March which ranked larger than the same week a year ago. Calf slaughter rose also, but the slaughter of sheep and lambs fell below the previous week.

Slaughter of 292,000 head of cattle

week, indicating heavier carcass weights of animals killed. A year ago this output amounted to 138,500,000 lbs.

Calf slaughter numbered 136,000 head, or 15,000 more than the week before, and stood far above the 112,000 killed for commercial use a year ago. Veal production advanced to 17,100,000 lbs. from 15,500,000 lbs. the previous week and 13,900,000 lbs. last year.

This was one of the few weeks in recent months that slaughter of hogs was bigger than either the week previously and a year ago. The estimated

## HOG CUTTING MARGINS REDUCED FOR ALL WEIGHTS

(Chicago costs and credits, first two days of week)

Lower average live costs, coupled with price declines on some popular pork cuts helped bring about sharply reduced hog values the past week. Plus margins, however, were retained by all three classes, the light-weights showing to the best advantage.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

180-220 lbs.		220-240 lbs.		240-270 lbs.								
Pct.	Value	Pct.	Value	Pct.	Value							
live wt. lb.	Price alive yield	live wt. lb.	Price alive yield	live wt. lb.	Price alive yield							
Skinned hams	12.6	46.3	\$ 5.88	8.38	12.6	44.7	\$ 5.63	7.91	12.9	44.2	\$ 5.70	8.00
Picnics	5.6	27.0	1.51	2.18	5.5	25.3	1.39	1.94	5.3	25.0	1.33	1.84
Boston butts	4.2	32.5	1.37	2.04	4.1	32.3	1.32	1.87	4.1	32.3	1.32	1.84
Loins (blade in)	10.1	37.0	3.74	5.40	9.8	37.0	3.63	5.14	9.6	38.5	3.70	5.16
Lean cuts		\$12.45	\$18.00		\$11.97	\$16.86				\$12.05	\$16.94	
Bellies, S. P.	11.0	27.2	\$ 2.99	\$ 4.30	9.5	26.0	\$ 2.47	\$ 3.51	3.9	23.2	\$ .90	1.27
Bellies, D. S.					2.1	29.5	.43	.60	8.6	20.5	1.16	2.46
Fat backs					3.2	7.0	.22	.32	4.6	9.0	.14	.57
Plates and jowls	2.9	12.5	.36	.53	3.0	12.5	.38	.55	3.4	12.5	.43	.60
Raw leaf	2.3	9.0	.21	.29	2.2	9.0	.20	.28	2.2	9.0	.20	.28
P.S. lard, rend. wt. 13.9	8.0	1.11	1.57	12.3	8.0	.98	1.36	10.4	8.0	.83	1.16	
Fat cuts and lard		\$ 4.67	\$ 6.69		\$ 4.68	\$ 6.62				\$ 4.53	\$ 6.34	
Spareribs	1.6	32.2	.51	.73	1.6	27.0	.43	.62	1.6	21.2	.34	.41
Regular trimmings	3.3	22.2	.73	1.03	3.1	22.2	.69	.93	2.9	22.2	.64	.91
Feet, tails, etc.	2.0	7.7	.16	.23	2.0	7.7	.16	.23	2.0	7.7	.16	.23
Offal & misc.					.55	.80		.55	.70		.55	.78
TOTAL YIELD & VALUE	69.5		\$19.07	\$27.48	71.0		\$18.48	\$26.05	71.5		\$18.27	\$25.57
Cost of hogs	\$17.07		Per cwt.	\$16.98		Per cwt.	\$16.81		Per cwt.	\$17.87		\$25.00
Condemnation loss	.10		Per cwt.	.10		Per cwt.	.10		Per cwt.	.10		
Handling and overhead	1.20		alive	1.06		alive	.96		alive	.78		
TOTAL COST PER CWT.	\$18.37		\$26.43	\$18.14		\$25.55						
TOTAL VALUE	19.07		\$27.48	\$18.48		\$26.05						
Cutting margin	+\$ .70		+\$ 1.05	+\$ 1.34		+\$ 1.50						
Margin last week	+\$ 1.62		+\$ 2.40	+\$ 1.59		+\$ 2.09						

## AMI PROVISION STOCKS

Total of all pork meat holdings for the two-week period ended November 15, increased 2 per cent above stocks reported on November 1, according to the American Meat Institute. Total pork stocks at 149,900,000 lbs. compared with 146,600,000 lbs. on November 1. A year ago these holdings were reported at 209,900,000 lbs. and the November 15, 1947-49 average at 166,400,000 lbs.

Total lard and rendered pork fat holdings amounted to 54,700,000 lbs. against 55,100,000 lbs. two weeks before and 42,800,000 lbs. a year ago. The two-year average was 55,400,000 lbs.

The accompanying table shows stocks as percentages of holdings three weeks earlier, last year, and 1947-49 average.

	Nov. 15 stocks as Percentages of Inventories on	Nov. 1 Nov. 17 1947-49
		1962 1961 Av.
<b>BELLIES:</b>		
Cured, D. S.	98	76 140
Cured, S.P. & D.C.	100	69 63
Frozen-for-cure, regular	..	.. ..
Frozen-for-cure, S.P. & D.C.	116	48 242
Total bellies	102	63 53
<b>HAMS:</b>		
Cured, S.P. regular	100	67 53
Cured, S.P. skinned	105	79 90
Frozen-for-cure, regular	100	100 35
Frozen-for-cure, skinned	123	73 111
Total hams	108	77 92
<b>PONICS:</b>		
Cured, S.P.	108	76 68
Frozen-for-cure	84	74 104
Total picnics	100	76 72
<b>FAT BACKS:</b>		
D.S. CURED	106	117 118
<b>OTHER CURED AND FROZEN-FOR-CURE</b>		
Cured, D. S.	89	64 73
Cured, S.P.	100	72 60
Frozen-for-cure, D.S.	100	100 84
Frozen-for-cure, S.P.	100	74 90
Total other	98	74 80
<b>BARRELED PORK</b>	112	112 112
<b>TOT. D.S. CURED ITEMS</b>	99	85 120
<b>TOT. FROZ. FOR D.S. CURE</b>	75	17 60
<b>TOT. S.P. &amp; D.C. CURED</b>	102	73 74
<b>TOT. S.P. &amp; D.C. FROZ.</b>	112	59 51
<b>TOT. CURED &amp; D.C. FROZEN-FOR-CURE</b>	104	71 57
<b>FRESH FROZEN LOINS, shoulder butts and spareribs</b>	80	71 101
All other	103	84 134
Total	92	78 110
<b>TOT. ALL PORK MEATS</b>	102	71 90
<b>RENDERED PORK FATS</b>	83	69 83
<b>LARD</b>	100	132 90

## Cold Storage Beef Stocks Continue To Rise, Pork Decreases In October

THERE WAS a general accumulation of beef in cold storage during October, as indicated by a report released by the U. S. Department of

at the close of September and 124,856,000 lbs. at the end of October last year. Current holdings of the meat in cold storage ranged considerably above the

October, 1951, but ranged more in line with the 1947-51 average of 219,367,000 lbs. Fresh pork made up the biggest item at 106,771,000, 146,544,000, and 106,653,000 lbs. for the three dates compared. The five-year average was 68,206,000 lbs.

Lamb and mutton, with bigger kills of recent weeks compared with a month before and last year, amounted to 15,435,000 lbs. against 12,553,000 a month before and 9,767,000 lbs. a year ago. The five-year average, calculated on the basis of 1947-51 stocks, amounted to 10,834,000 lbs. of the meat.

Veal, too, showed a rise. Such stocks totaled 16,022,000 lbs. on October 31 against 12,450,000 lbs. a month before and 10,704,000 lbs. last year. The 1947-51 average for the date, figured under a different trend in the industry, amounted to 9,926,000 lbs. of meat.

Canned meat holdings, amounting to 25,066,000 lbs., were compared with 28,735,000 lbs. at the close of September and 21,555,000 lbs. a year ago, and 18,902,000 lbs., the five-year average. Sausage room products increased to 15,492,000 lbs. from 15,094,000 on September 30, and 13,131,000 lbs. at the close of October, last year. The five-year average was 11,550,000 lbs. of product.

Lard stocks dropped to 86,468,000 lbs. from 107,397,000 lbs. a month before, but were decidedly more than the 29,248,000 lbs. a year ago. The 1947-51 average was 53,725,000 lbs.

### U. S. COLD STORAGE STOCKS, OCTOBER 31

	Oct. 31 <sup>1</sup> 1952	Oct. 31 1951	Sept. 30 1952	Oct. 31 5-yr. av. 1947-51
1,000 pounds	1,000 pounds	1,000 pounds	1,000 pounds	1,000 pounds

#### FROZEN AND CURED MEATS:

Beef, frozen .....	184,910	115,728	163,522	84,730
Beef, in cure, cured & smoked .....	9,154	9,128	8,186	10,986
<b>TOTAL BEEF<sup>2</sup></b> .....	<b>194,064</b>	<b>124,856</b>	<b>171,708</b>	<b>95,716</b>
Pork, frozen .....	106,771	106,653	146,544	68,206
Pork, dry salt in cure, cured .....	18,224	25,587	29,193	18,900
Pork, all other in cure, cured and smoked .....	106,548	144,015	115,194	182,261
<b>TOTAL PORK<sup>2</sup></b> .....	<b>231,543</b>	<b>276,255</b>	<b>290,931</b>	<b>219,367</b>
Lamb and mutton .....	15,435	9,767	12,553	10,834
Veal .....	16,022	10,704	12,450	9,926
All edible offal, froz. & cured .....	53,403	43,025	55,763	42,967
Canned meats & meat products .....	25,006	21,555	28,735	18,902
Sausage room products .....	15,492	13,131	15,094	11,550
Lard <sup>2</sup> .....	86,468	29,248	107,397	53,725
Rendered pork fat <sup>2</sup> .....	1,567	2,006	1,760	2,026

NOTE: These holdings include stocks in both cold storage warehouses and meat packing plants.

<sup>1</sup>Preliminary figures. Revised figures will appear in next month's report.

<sup>2</sup>Included in above figures are following government-held stocks in cold storage outside of processors' hands: 19,311,000 lbs. beef, 13,866,000 lbs. pork and 740,000 lbs. lard and rendered pork fat.

Agriculture. Pork, on the other hand, decreased from both September 30, 1952 and October 31 stocks of last year. The department reported a total of 194,064,000 lbs. of beef in cold storage on October 31 against 171,708,000 lbs.

95,716,000-lb. five-year average for October 31.

Pork inventories of 231,543,000 lbs. were sharply lower than the 290,931,000 lbs. at the close of September and the 276,255,000 lbs. on the last day of

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Prime, 600/800	53½
Choice, 500/700	51½
Choice, 700-900	48 @51½
Good, 700/800	43
Commercial cows	27 @27½
Can. & cut.	24½
Bulls	30½

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Hams, skinned, 10/14..46 @50
Hams, skinned, 14/16...46
Pork loins, regular
12/down, 100's...37 @88
Pork loins, boneless,
100's...64
Shoulders, skinned, bone-in, under 16 lbs.
100's...29
Picnics, 4/6 lbs., loose...27½ @28
Picnics, 6/8 lbs., loose...26
Boston butts, 4/8 lbs.
100's...34 @33
Tenderloins, fresh, 10's.
Neck bones, bbls...6½ @7
Livers, bbls...18½ @18
Brains, 10's...15.00@15.50
Ears, 30's...7½ @8
Snouts, lean-in, 100's...10 @11
Feet, S. C. 30's...7 @8

**STEER BEEF CUTS**

Prime:	
Hindquarter	63.00@65.0
Forequarter	45.00@46.0
Round	58.00@61.0
Trimmed full loin	91.00@92.0
Flank	16.00@19.0
Regular chuck	50.00@54.0
Foreshank	25.00@28.0
Brisket	32.00@36.0
Rib	70.00@75.0
Short plate	25.00@27.0
Choice:	
Hindquarter	60.00@63.0
Forequarter	44.00@45.0
Round	58.00@61.0
Trimmed full loin	81.00@84.0
Flank	16.00@19.0
Regular chuck	50.00@54.0
Foreshank	25.00@28.0
Brisket	32.00@36.0
Rib	58.00@62.0
Short plate	25.00@27.0

**BEEF PRODUCTS**

Tongues, No. 1	33½ @34
Brains	6½ @6½
Hearts	16 @17
Livers, selected	.56 @.59
Livers, regular	.43 @.45
Tripe, selected	3½
Tripe, cooked	7½
Lips, scalded	6½ @6½
Lips, unscalded	6 @6½
Lungs	4¾ @5½
Melts	6½
Udders	5 @ 5½

**BEEF HAM SETS**

Knuckles	50
Insides	48
Outsides	50

**FANCY MEATS**

(l.c.l. prices)
Beef tongues, corned...36.00@37.00
Veal breads, under 12 oz...72@74
12 oz. up...78@80
Calf tongues, under 1½...25
1½-2...32
Ox tails, under ¾ lb...27.80
Over ¾ lb...27.80

**WHOLESALE SMOKED MEATS**

(l.c.l. prices)
Hams, skinned, 14/16 lbs., wrapped...52 @55
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped...55 @58
Hams, skinned, 14/16 lbs., wrapped...52 @56
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped...55 @59
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped...42 @45
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped...39 @42
Bacon, No. 1 sliced, 1-lb., open-faced layers...47 @52

**VEAL—SKIN OFF**

Carcass
(l.c.l. prices)
Prime, 80/110...\$54.00@55.00
Prime, 110/150...54.00@55.00
Choice, 80/110...56.00@56.00
Choice, 110/150...43.00@47.00
Good, 80/90...36.00@36.00
Good, 80/110...36.00@36.00
Good, 110/150...38.00@40.00
Commercial, all wts...27.00@32.00

**CARCASS LAMBS**

(l.c.l. prices)
Prime, 30/50...\$45.00@49.00
Choice, 30/50...45.00@49.00
Good, all weights...40.00@44.00

(*Ceiling base prices, f.o.b. Chicago)
--

**SAUSAGE CASINGS**

(l.c.l. prices)
1. Beef casings quoted to manufacturers of sausages.)
Beef casings:
Domestic rounds, 1% to 1½ in...80 @ 5
Domestic rounds, over 1½ in...90 @ 1.00
Export rounds, wide, over 1½ in...1.20 @ 1.00
Export rounds, medium, 1½@1½ in...90 @ 5
Export rounds, narrow, 1% in. under...1.10 @ 1.00
No. 1 weasands, 24 in. up...12 @ 1
No. 1 weasands, 24 in. up...70 @ 1
No. 2 weasands, Middles, sewing, 1% @ 2 in...1.00 @ 1.00
Middles, select, wide, 2@2½ in...1.55 @ 1.00
Middles, select, extra, 2½@2½ in. up...1.95 @ 2.00
Beef bungs, export, No. 1...22 @ 1
Beef bungs, domestic, Dried or salted bladders, per piece:
12-15 in. wide, flat...15 @ 1
10-12 in. wide, flat...9 @ 1
8-10 in. wide, flat...5 @ 1
Pork casings, Extra narrow, 20 mm. & dn...4.00 @ 2.00
Narrow, medium, 29@32 mm...1.50 @ 1.00
Medium, 32@35 mm...1.50 @ 1.00
Spec. med., 35@38 mm...1.80 @ 1.00
Export bungs, 34 in. cut...260 @ 2
Large prime bungs, 34 in. cut...165 @ 1.00
Medium prime bungs, 34 in. cut...110 @ 1.00
Small prime bungs, 34 in. cut...74 @ 1.00
Middles, per set, cap. off...50 @ 1.00

**DRY SAUSAGE**

(l.c.l. prices)
Cervelat, ch. hog bungs...1.01 @ 1.00
Thuringer...50.00 @ 25.00
Farmer...82 @ 84
Holsteiner...81 @ 84
B. C. Salami...88 @ 93
Genoa style salami, ch...94 @ 96
Pepperoni...81 @ 84
Italian style hams...78 @ 83

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### DOMESTIC SAUSAGE

	(L.C.L. prices)
Pork sausage, hog casings	.45 @46
Pork sausage, sheep cas.	.53 @57
Frankfurters, sheep cas.	.55 @63.7
Frankfurters, skinless	.48 @51
Bologna	.41 @46
Bologna, artificial cas.	.44 @50
Smoked liver, hog bungs	.48 @49%
New Eng. lunch. spec.	.75 @76%
Tongue and blood	.48 @51
Sausage	.36 @38
Polish sausage, fresh	.52 @58
Polish sausage, smoked	.54

### SPICES

	(Basis Chgo., orig. bbls., bags, bales)	Whole	Ground
Allspice, prime	.85	.39	
Refined		.41	
Chili Powder		.47	
Chili Pepper		.47	
Cloves, Zanzibar	1.76	1.90	
Ginger, African	.26	.22	
Mace, fancy, Banda	.24	.29	
East Indies		1.86	
West Indies		.131	
Mustard, flour, fancy		.87	
No. 1		.33	
West Indian Nutmeg		.52	
Paprika, Spanish		.62	
Pepper, Cayenne		.58	
Red, No. 1		.51	
Pepper, Packers	1.81	2.10	
Pepper, white	1.70	1.88	
Malabar	1.81	1.94	
Black Lampung	1.81	1.94	

### PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Nov. 18	San Francisco Nov. 18	No. Portland Nov. 18
<b>FRESH BEEF (Carcass):</b>			
STEER:			
Choice:			
500-600 lbs.	\$49.00 @ \$51.00	\$50.50 @ \$52.00	\$53.00 @ \$55.00
600-700 lbs.	48.00 @ \$50.00	48.50 @ \$51.00	52.00 @ \$55.00
Good:			
500-600 lbs.	44.00 @ \$46.00	47.00 @ \$49.00	46.00 @ \$52.00
600-700 lbs.	42.00 @ \$44.00	45.00 @ \$47.00	45.00 @ \$52.00
Commercial:			
350-600 lbs.	40.00 @ \$42.00	40.00 @ \$44.00	37.00 @ \$42.00
COW:			
Commercial, all wts.	29.00 @ \$32.00	32.00 @ \$40.00	28.00 @ \$34.00
Utility, all wts.	28.00 @ \$30.00	28.00 @ \$34.00	27.00 @ \$32.00
<b>FRESH CALF:</b>			
(Skin-Off) (Skin-Off) (Skin-Off)			
Choice:			
200 lbs. down	47.00 @ \$49.00	45.00 @ \$48.00	48.00 @ \$50.00
Good:			
200 lbs. down	46.00 @ \$48.00	42.00 @ \$46.00	46.00 @ \$49.00
<b>FRESH LAMB (Carcass):</b>			
Prime:			
40-50 lbs.	49.00 @ \$51.00	49.00 @ \$50.00	45.00 @ \$47.00
50-60 lbs.	48.00 @ \$50.00	48.00 @ \$50.00	.....
Choice:			
40-50 lbs.	49.00 @ \$51.00	49.00 @ \$50.00	45.00 @ \$47.00
50-60 lbs.	48.00 @ \$50.00	49.00 @ \$50.00	45.00 @ \$46.00
Good, all wts.	48.00 @ \$49.00	47.00 @ \$50.00	43.00 @ \$46.00
<b>MUTTON (EWE):</b>			
Choice, 70 lbs. down	22.00 @ \$24.00	20.00 @ \$24.00	17.00 @ \$21.50
Good, 70 lbs. down	22.00 @ \$24.00	18.00 @ \$20.00	17.00 @ \$21.50
<b>FRESH PORK CARCASSES (Packer Style)</b>			
(Shipper Style) (Shipper Style) (Shipper Style)			
80-120 lbs.	34.00 @ \$36.00	32.00 @ \$34.00	31.50 @ \$33.00
120-160 lbs.	30.50 @ \$32.50	32.00 @ \$34.00	31.50 @ \$33.00
<b>FRESH PORK CUTS No. 1:</b>			
LOINS:			
8-10 lbs.	49.00 @ \$51.00	49.00 @ \$52.00	45.00 @ \$50.00
10-12 lbs.	49.00 @ \$50.00	48.00 @ \$52.00	45.00 @ \$50.00
12-16 lbs.	48.00 @ \$50.00	46.00 @ \$48.00	44.00 @ \$48.00
PICNICS:			
4-8 lbs.	38.00 @ \$41.00	38.00 @ \$41.00	37.00 @ \$50.00
<b>PORK CUTS No. 1:</b>			
(Smoked) (Smoked) (Smoked)			
HAM, Skinned:			
10-14 lbs.	56.00 @ \$61.00	54.00 @ \$60.00	54.00 @ \$58.00
14-18 lbs.	54.00 @ \$59.00		
BACON, "Dry Cure" No. 1:			
6-8 lbs.	42.00 @ \$48.00	48.00 @ \$52.00	48.00 @ \$52.00
8-10 lbs.	41.00 @ \$43.00	48.00 @ \$52.00	44.00 @ \$50.00
10-12 lbs.	41.00 @ \$43.00	48.00 @ \$48.00	42.00 @ \$48.00
LARD, Refined:			
1-lb. cartons	14.25 @ \$15.00	16.00 @ \$17.00	15.00 @ \$17.00
50-lb. cartons and cans	13.00 @ \$14.50	14.50 @ \$16.00	12.00 @ \$15.00
Tierces	13.00 @ \$14.00	14.00 @ \$15.00	12.00 @ \$15.00

**AULA** Seasonings  
BINDERS  
SPICES  
CURES

ARCHIBALD & KENDALL, INC. • 487 Washington St., New York 13

### SEEDS AND HERBS

(L.C.L. prices)

Ground  
Whole  
for Saus.

Caraway seed	15	21
Comine seed	23	30
Mustard seed, fancy	23	..
Yellow American	18	..
Oregano	21	27
Coriander, Morocco		
Natural, No. 1	11	16
Marjoram, French	34	45
Sage, Dalmatian,	60	70

### CURING MATERIALS

Cwt.

Nitrate of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	8.93
Saltpetre, n. ton, f.o.b. N.Y.:	
Dbl. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd. gran. nitrate of soda	5.25
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	
Pure rfd., powdered nitrate of soda	6.25
Salt—	Per ton
Granulated	22.00
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	25.50
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.40
Refined standard cane gran., basis	8.65
Refined standard beet gran., basis	8.45
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2% .....	8.35 @ 8.45
Cerelose dextrose, per cwt., L.C.L. ex-warehouse, Chgo.	7.92
C/L Del. Chgo.	7.82



Raise the Taste Level  
of  
CANNED SOUPS and STEWS  
with

**Huron MSG**  
...and boost SALES

Past experience is a safe guide to food manufacturers in evaluating the advantages of HURON MSG especially in the processing of canned soups and stews. Having pioneered what was then (in 1934) a new way to make good foods taste even better, HURON can today offer eighteen years specialized experience in raising taste level as a basic means of boosting sales.

Technical know-how in the application and use of a time-proved product, HURON MSG is at the command of your food technicians to help win even greater acceptance and sales volume for your canned soups and stews.

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## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

#### F.O.B. CHICAGO

#### CHICAGO BASIS

WEDNESDAY, NOV. 19, 1952

#### REGULAR HAMS

Fresh or F.F.A.

Frozen

8-10 ..... 47n

10-12 ..... 47n

12-14 ..... 48n

14-16 ..... 48n

47n

47n

48n

48n

#### BELLIES

#### BOILING HAMS

Fresh or F.F.A.

Frozen

16-18 ..... 42½n

18-20 ..... 42½n

20-22 ..... 42½n

49½n



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**Locks Rancidity  
Out!**

**Locks Sweetness In!**

Lardox preserves the original fresh flavor of lard, even when stored without refrigeration.

KOCH Lardox is liquid. Easy to measure. Easy to use. Blends evenly through the batch of lard. Keeps all fats and oils from turning rancid. Lardox is colorless, odorless and tasteless. But your customers will taste the extra freshness it adds to your lard!

Try Lardox now. KOCH guarantees your satisfaction or your money back on trial order for a gallon. Shipped in metal containers. No breakage. One gallon of Lardox, enough for 3000 to 5000 pounds of lard, for only \$8.75. Order today!

Keep your lard fresh. Play safe with LARDOX!

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CAINCO Soluble Seasonings are proven sales builders . . . give sausage, loaves and specialty products a taste appeal that pays big dividends . . . assure absolute uniformity batch after batch!

CAINCO Natural Spices are perfectly blended to suit your most discriminating requirements . . . give your products a quality appeal that wins new customers and invites profitable repeat sales! Make the logical switch NOW to CAINCO!

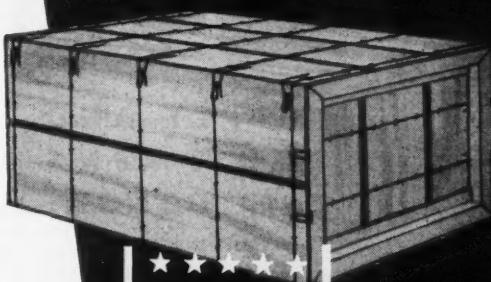
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★ General All-Bounds have high-stacking strength! They are easy to palletize.

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Detroit, East St. Louis, Kansas City, Louisville, General Box Com-  
pany of Mississippi, Meridian Miss., Milwaukee, Sheboygan,  
Winchendon. Continental Box Company, Inc.: Houston, Dallas.

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FREIGHT BILLS!

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AND ADDRESS  
TO

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1717 McGEE ST., KANSAS CITY, MO.

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FINGERTIPS!

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EQUIPMENT  
CATALOG NOW!

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## MARKET PRICES

NEW YORK

### WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

Nov. 18, 1952	
Per lb.	
Western	
Bellies, sknd., 14/down.....	\$50.00@52.00
Bellies, sq. cut, seedless, 8/12 lbs. ....	Not quoted
Picnics, 4/8 lbs. ....	44.00
Pork loins, 12/down.....	46.00@48.00
Boston butts, 4/8 lbs. ....	38.00@40.00
Spareribs, 3/down.....	37.00@40.00
Pork trim., regular.....	28.00
Pork trim., spec. 80%....	48.00

### FRESH PORK CUTS (l.c.l. prices)

Western

Hams, sknd., 14/down.....	\$50.00@52.00
Pork loins, 12/down.....	46.00@48.00
Boston butts, 4/8 lbs. ....	38.00@40.00
Spareribs, 3/down.....	37.00@40.00
Pork trim., regular.....	28.00
Pork trim., spec. 80%....	48.00

City

Hams, sknd., 14/down.....	\$50.00@52.00
Pork loins, 12/down.....	46.00@48.00
Boston butts, 4/8 lbs. ....	38.00@40.00
Spareribs, 3/down.....	37.00@40.00
Pork trim., regular.....	28.00

### VEAL—SKIN OFF

(l.c.l. prices)

Western

Prime, 80/110.....	\$4.00@5.00
Prime, 80/150.....	54.00@65.00
Choice, 80/110.....	50.00@54.00
Choice, 110/150.....	46.00@48.00
Good, carcass, 80/down.....	40.00@44.00
Good, 80/110.....	43.00@47.00
Commercial carcass....	33.00@37.00

### DRESSED HOGS

(l.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 138 lbs. ....	30.50@37.50
137 to 153 lbs. ....	30.50@36.50
154 to 171 lbs. ....	30.50@37.50
172 to 188 lbs. ....	30.50@37.50

### BUTCHERS' FAT

(l.c.l. prices)

Western

Shop fat .....	\$4.75
Breast fat .....	1.25
Inedible suet .....	1.50
Edible suet .....	1.50

## LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Nov. 19, were reported as follows:

### CATTLE:

Steers, choice & pr....	None rec.
Steers, choice .....	\$30.00@33.50
Steers, com'l & gd....	23.00@28.50
Heifers, gd., choice....	29.50 only
Heifers, com'l, gd....	22.00@26.50
Cows, utility .....	12.00@14.50
Cows, can., cut....	10.00@11.50
Bulls, good .....	None rec.
Bulls, util. & com....	15.00@19.00
Bulls, can., cut....	15.00@18.50

### HOGS:

Good, 180/200.....	\$16.25@16.50
Good, ch., 200/220.....	16.25@16.50
Gd., ch., 220/280.....	16.25@16.50
Sows, 400/down.....	14.75@15.25

### SHEEP (Lambs):

Choice & prime.....	None rec.
Good to choice.....	\$19.50@22.25

n—nominal.



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# BY-PRODUCTS....FATS AND OILS

## TALLOWS AND GREASES

Wednesday, Nov. 19, 1952

The various opinions expressed late last week brought about a confused picture price wise in tallow and greases. However, as trading progressed the market closed out on a more settled basis.

The firm hold on the part of sellers had eastern dealers talking fractionally higher levels, and scattered trading was reported, with volume considered moderate to good. Few tanks of choice white grease traded at 5½c, c.a.f. Chicago. Tank of same sold at 5½c, f.o.b. Chicago. Several tanks of choice white grease sold at 6½c, delivered East. Few tanks of prime tallow brought 5½c, c.a.f. East. Bleachable fancy tallow sold at 5½c renderer and 6c, East, packer production.

Few more tanks of choice white grease traded at 6½c, c.a.f. East. Tank of yellow grease moved at 3½c, c.a.f. Chicago. Few more tanks of same changed hands at 4½c, East, from a mideast point. Several more tanks of yellow grease reported to have sold at 4½c, c.a.f. Chicago, but lacking confirmation. Tank of special tallow sold at 4½c, and another tank at 4½c, both delivered consuming points. Special tallow was bid at 5½c, East, with sellers holding for 5½c. B-white grease reported bid at 4½c, Chicago.

On Friday, choice white grease traded at 6½c, East. Few tanks of original fancy tallow moved at 5½c, c.a.f. Chicago. Special tallow was offered at 4½c, Chicago, but without trade. Two tanks of bleachable fancy tallow sold at 6c, c.a.f. East. Couple tanks of choice white grease sold at 6½c, delivered East. Later asking price of 6½c, was ignored. Few tanks of renderers' bleachable fancy tallow sold at 5½c, c.a.f. East. A small round lot of yellow grease sold at 4½c, c.a.f. East, for export.

On Monday, the market was extremely quiet. Only reported sales coming to

light were several tanks of choice white grease and bleachable fancy tallow, at 6½c and 6c, delivered East.

At midweek offerings in the Midwest remained on the scant side, however, continued movement registered to outside points. Few tanks of bleachable fancy tallow sold at 5½c, and 6c, East. Several tanks of choice white grease sold at 5½c, c.a.f. Chicago, steady. Few tanks of choice white grease traded at 6½c, East. Several more tanks of same sold at 6½c, c.a.f. East, for quick shipment. Two tanks of No. 2 tallow moved at 4½c, and a few tanks of No. 1 tallow at 4½c, all c.a.f. East. Two more tanks of choice white grease traded at 5½c, c.a.f. Chicago. Additional tanks of choice white grease sold at 6½c, East for quick shipment; some sellers holding for 6½c. Few more tanks of bleachable fancy tallow sold at 6c, delivered East.

**TALLOWS:** Wednesday's quotations: edible tallow 6½c@6½c, original fancy tallow, 5½c; bleachable fancy tallow, 5½c@5½c; prime tallow, 4½c@5c; special tallow, 4½c@4½c; No. 1 tallow, 4½c@4½c, and No. 2 tallow, 3½c.

**GREASES:** Wednesday's quotations: choice white grease 5½c, A-white grease 5c, B-white grease 4½c@4½c, yellow grease 3½c@4c, house grease 3½c, and brown grease 2½c@3c.

## CANADIAN MARGARINE

Oleomargarine production in Canada increased during October, the Dominion Bureau of Statistics has reported. January-October output increased over last year. October production amounted to 11,061,000 lbs. compared with 9,272,000 lbs. during September, and 10,154,000 lbs. during October, last year. The ten-month total amounted to 87,547,000 lbs. against 87,428,000 lbs. last year.

Stocks held by manufacturers, wholesalers and other warehouses on November 1 amounted to 2,712,000 lbs. This was compared with 2,343,000 lbs. on October 1, and 2,614,000 lbs. on November 1, last year.

## VEGETABLE OILS

Wednesday, Nov. 19, 1952

Movement of most selections in the vegetable oil market was extremely light Monday, at prices generally unchanged from last week's close. Sales of soybean oil were particularly thin at ½c decline for some positions. November shipment sold at 11½c and December shipment moved at an equal price. Later, offerings of these shipments available at 11½c, went unsold. January through March shipments brought 11½c and 11½c. No movement of April through June was reported. Cottonseed oil encountered little activity with most sales confined to the Texas area. Movement at close in rate points materialized at 13½c. There was scattered trading in the Valley at 13½c and offerings in the Southeast were priced at 13½c. Corn oil experienced a slight firmness and sold in a small way at 14½c and 14½c. A couple of tanks of peanut oil traded at 21c and coconut oil, which was pegged at 14½c nominally early, finally met offering levels and traded at 14½c.

Soybean oil affected a stronger tone Tuesday, but volume of sales was again sketchy. Stepped-up margarine production has been a contributing factor for the recent price firmness for this oil which has become quite an important ingredient. A few scattered tanks of November and December shipments brought 11½c and January through March sold at 11½c. Offerings of cottonseed oil were difficult to uncover, but some sales were accomplished in the Texas area at 13½c at common points. Further trading at 13½c and 13½c was anticipated, depending on location.

The price of soybean oil moved upward again at midweek with all shipments advancing ½c to ¼c. Nearby oil moved at 12c and early December moved at a similar figure. December shipment sold at 11½c and January through March traded at 11½c. April through June shipments also sold at

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11½c. The cottonseed oil market remained unchanged pricewise with sales in the Valley at 13½c. Offerings were tight throughout, however, and volume of material moved was light. Texas oil moved at special locations at 13½c and traded at common points at 13½c. A couple of tanks of corn oil sold steady at 14½c. Peanut oil was called 21½c nominal basis, and some observers said 21½c would be required to move product. Coconut oil traded very late Tuesday at 15c.

**CORN OIL:** Spotty sales at ¼c advance.

**SOYBEAN OIL:** Market gained addi-

tional strength advancing ¼c to ¼c. PEANUT OIL: Advanced 1c compared with last week's levels.

**COCONUT OIL:** Prices fluctuated early to settle at 15c.

**COTTONSEED OIL:** Short on new developments with prices unchanged.

Cottonseed oil prices in New York:

FRIDAY, NOV. 14, 1952

	Open	High	Low	Close	Prev. Close
Jan.	16.25b	...	...	16.15b	16.25b
Mar.	16.43b	...	...	16.36b	16.46
May	16.48b	...	...	16.37b	16.49b
July	16.50b	...	...	16.38b	16.52
Sept.	16.07b	...	...	16.01	16.12b
Oct.	16.04b	...	...	15.90b	16.05b
Nov.	16.35n	...	...	16.35n	16.35n
Dec.	16.32b	...	...	16.27b	16.35b
'53	16.04n	...	...	15.90n	16.05n
Sales: 89 lots.					

MONDAY, NOV. 17, 1952

	Open	High	Low	Close	Prev. Close
Jan.	16.15b	...	...	16.20b	16.15b
Mar.	16.35b	16.39	16.33	16.36b	16.36b
May	16.40	16.40	16.34	16.38b	16.37b
July	16.36b	16.42	16.36	16.40b	16.38b
Sept.	15.98b	...	...	16.00b	16.01
Oct.	15.85b	...	...	15.90b	16.00b
Dec.	16.22b	16.26	16.22	16.25	16.27b
'53	16.85n	...	...	15.90n	15.90n
Sales: 153 lots.					

TUESDAY, NOV. 18, 1952

	Open	High	Low	Close	Prev. Close
Jan.	16.15b	...	...	16.15b	16.20b
Mar.	16.36b	16.41	16.37	16.37	16.38b
May	16.38b	16.41	16.38	16.38b	16.38b
July	16.38b	16.40	16.38	16.38b	16.40b
Sept.	15.96b	...	...	15.90b	16.00b
Oct.	15.85b	...	...	15.80b	15.90b
Dec.	16.23b	16.27	16.24	16.24	16.25
'53	15.85n	...	...	15.80n	15.90n
Sales: 154 lots.					

WEDNESDAY, NOV. 19, 1952

	Open	High	Low	Close	Prev. Close
Jan.	16.15b	...	...	16.18b	16.15b
Mar.	16.37b	16.40	16.34	16.38	16.37
May	16.38b	16.41	16.35	16.40b	16.38
July	16.39b	16.41	16.37	16.41	16.38b
Sept.	15.90b	...	...	15.99b	15.99b
Oct.	15.80b	...	...	15.80b	15.80b
Dec.	16.25b	16.29	16.22	16.25	16.24
'53	15.80n	...	...	15.80n	15.90n
Sales: 297 lots.					

### VEGETABLE OILS

Wednesday, Nov. 19, 1952

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	13½pd
Southeast	13½n
Texas	13½@13½pd
Corn oil in tanks, f.o.b. mills	14½pd
Peanut oil, f.o.b. Southern mills	21½n
Soybean oil, Decatur	12pd
Coconut oil, f.o.b. Pacific Coast	15pd
Cottonseed foots,	
Midwest and West Coast	1b
East	1¼@1¾
a-asked. n-nominal pd-paid. b-bid.	

### OLEOMARGARINE

Wednesday, Nov. 19, 1952

White domestic vegetable	28
White animal fat	28
Milk churned pastry	24
Water churned pastry	23

### OLEO OILS

(FOB Chicago)

lb.	
Prime oleo stearine (slack barrels)	8 @ 8½
Extra oleo oil (drums)	11½@12

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### BY-PRODUCTS MARKETS

(Chicago, Wednesday, Nov. 19)

#### Blood

	Unit Ammonia
Unground, per unit of ammonia (bulk)	7.75

#### Digester Feed Tankage Materials

Wet rendered, unground, loose, Low test	*2.75
High test	*8.00
Liquid stick tank cars	3.25@3.50

#### Packinghouse Feeds

Carlets, 50% meat and bone scrapes, bagged	105.00@110.00
50% meat and bone scrapes, bulk	100.00@102.50
55% meat scrapes, bulk	110.00
60% digester tankage, bulk	100.00@105.00
60% digester tankage, bagged	110.00@115.00
80% blood meal, bagged	140.00
70% standard steamed bone meal, bagged	95.00

#### Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$4.25
Hoof meal, per unit ammonia	7.00

#### Dry Rendered Tankage

Per unit Protein	*1.50@1.65
Low test	*1.75

#### Gelatine and Glue Stocks

Per cwt.	
Calf trimmings (limed)	\$ 1.75@2.00
Hide trimmings (green, salted)	20.00@25.00
Cattle jaws, skulls and knuckles, per ton	54
Pig skin scraps and trimmings, per lb.	54

n—nominal, a—asked.

\*Quoted delivered basis.

# HIDES AND SKINS

**Big packer hides advanced another 1/2c this week and experienced good movement—Small packer hides also gained 1/2c—Calf and kip skin movement lacking—Sheepskin sales at steady levels to slightly stronger for some varieties.**

## CHICAGO

**PACKER HIDES:** Big packers were reticent concerning offering lists Monday which has become a customary procedure. Evidently, their past reluctance has paid dividends in respect to price advances and most observers believed that was the gist of the situation again this week. Buying interest at last sale levels was strong and demand was excellent for all selections.

A spurt of activity developed Tuesday, with selections sold advancing a 1/2c. Not all selections on the list participated in the advance, but were considered firm along with the others. About 15,000 heavy native steers sold at 17 1/2c and 1,000 light native steers brought 20c. A lot of 1,000 ex-light native steers moved at 22c. Some 2,400 butt-branded steers traded at 15c and 6,800 Colorado steers at 14c. About 3,600 heavy native cows sold at 17 1/2c and 11,000 light native cows brought 20c. Branded cows moved in good volume and 20,000, including Southwesterns and Denvers, brought 16c, 16 1/2c and 15 1/2c, respectively.

The volume of hides moved through midweek was estimated at 85,000 and, with bookings included, the final total was raised to 100,000. Wednesday, about 2,000 heavy native steers brought 17 1/2c and 3,000 heavy native cows sold at an equal price. Some 2,000 light native cows sold at 20c. All sales were accomplished at the preceding day's levels. Bulls sold at the top figure of the quoted range and 1,000 natives and brands brought 11c and 10c, respectively. Later offerings of native bulls were available at 11 1/2c, with possible movement expected at that level.

**SMALL PACKER AND COUNTRY HIDES:** Smallpacker hides advanced

along with big packers' 1/2c gain registered during the week. Sales of very choice 52-lb. average were made at 17 1/2c. Other sales of 50-lb. average were reported as high as 18c. An outstanding feature relevant to these sales was the good freight rate, especially eastern shipping points. The 60-lb. average traded at 15 1/2c@16c, depending on quality. Good quality 42@43-lb. choice locker country hides brought 14@14 1/2c but the heavier averages were not able to command a comparable level. Renderer hides went mostly without action.

**CALFSKINS AND KIPSKINS:** Late last week, some St. Louis calfskins traded and 10,000 brought 50c for both heavies and lights. There was also trading of kip skins, and 2,000 lighter average Kansas City kips brought 37c and 2,000 St. Louis traded at a similar figure. About 4,000 Fort Worth kips sold at 35c, as did 3,500 Oklahoma City kip skins. Up to midweek, movement this week was completely lacking.

**SHEEPSKINS:** This market relatively unchanged from the previous week. The No. 1 shearlings were sold at 2.25 and a car of No. 1's and fall clips brought 2.25 and 2.75, respectively. A mixed truck No. 2's and No. 3's sold at 1.60 and 1.10. Dry pelts sold steady at 30c, with some movement reported at 31c. The pickled skin market continued strong with sales at 13.00 and a few at 13.50. Offerings were priced up to 14.00 in some directions.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended November 15, 1952, were 8,211,000 lbs.; previous week, 4,718,000 lbs.; same week 1951, 4,232,000 lbs.; 1952 to date, 209,811,000 lbs.; same period 1951, 226,000,000 lbs.

Shipments for the week ended November 15, 1952, totaled 4,403,000 lbs.; previous week 4,034,000 lbs.; corresponding week, 1951, 3,564,000 lbs.; this year to date, 180,901,000 lbs.; corresponding week, 1951, 172,700,000 lbs.

## CHICAGO HIDE QUOTATIONS

PACKER HIDES		Cor. Week
Week ended	Previous Week	1951
Nat. steers...17 1/2@20	17 @19 1/2	20 @25
Hvy. Texas str...14 1/2n	14 1/2	17
Hvy. butt, str...15	15	17
brand'd str...14	13 1/2	16
Ex. light Tex. str...18 1/2n	18 1/2	27
Hvy. butt, cows...16	15 1/2	20
Hvy. nat. cows...17 1/2	17 1/2	21
Lt. nat. cows...20	19	23 1/2 @24 1/2
Nat. bulls...11	10n	17
Brand'd bulls...10	9n	16
Calfskins, Nor. 10/15	50n	50n
10/down ...	50n	50n
Kips, Nor. nat. 15/25...35	32 1/2@40n	35
Kips, Nor. branded ...	30n	30n

### SMALL PACKER HIDES

STEERS AND COWS:	14 1/2@15n	15 1/2@16 1/2n
60 lbs. and over...15 @16n	14 1/2@15n	15 1/2@16 1/2n
50 lbs. ....16 @17n	15 1/2@16 1/2n	15 1/2@16 1/2n

### SMALL PACKER SKINS

Calfskins, under 15 lbs. ....37 1/2@40n	37 1/2@40n	32 1/2
Kips, 15/30...26n	26n	27@28
Slunks, reg. 1.50@1.65n	1.50@1.65n	1.00
Slunks, hairless ...	50n	40n

### SHEEPSKINS

Pkr. shearlings, No. 1	2.25	2.25@3.00
Dry Pelts ... 30@ 31n	30n	40n
Horsehides, untrnd. ....7.50@8.00	7.50n	9.00n
*Ceiling prices.		

## N. Y. HIDE FUTURES

FRIDAY, NOV. 14, 1952

Open	High	Low	Close
Jan. '54. 16.83n	17.00	16.98	17.00n
Jan. '54. 14.80n	14.95b	15.44a	15.44a
Apr. '54. 15.35b	15.57	15.53	15.53b
Apr. '54. 14.70	14.80b	14.80b	92a
July '54. 15.10b	15.27	15.22	15.30b
Oct. '54. 14.95b	15.14	15.07	15.13b
Sales: 61 lots.			

MONDAY, NOV. 17, 1952

Jan. ....17.05b	17.45	17.05	17.40	45
Jan. ....15.60b	15.95	15.77	15.95	
July '54. 15.30b	15.50	15.50	15.50b	57a
Oct. '54. 15.20b	15.38	15.30	15.30b	35a
Jan. '54. 15.00b	15.27	15.10n	15.10n	
Apr. '54. 14.85b	15.07	15.00	14.95n	
Sales: 87 lots.				

TUESDAY, NOV. 18, 1952

Jan. ....17.50-52	17.85	17.50	17.75
Jan. ....15.95b	16.07	16.00	15.97b-16.05a
July '54. 15.55b	15.60	15.50	15.50
Oct. '54. 15.36	15.38	15.30	15.23b
Jan. '54. 15.10b	15.27	15.10b	16a
Apr. '54. 14.95b	15.07	15.00	14.95b-15.00n
Sales: 98 lots.			

WEDNESDAY, NOV. 19, 1952

Jan. ....17.70-68	17.80	17.65	17.80
Jan. '54. 14.85b	15.00	15.00b	25a
Apr. '54. 15.30b	16.05	15.85	16.00
Apr. '54. 15.75b	15.00	15.00	15.00
July '54. 15.40b	15.60	15.45	15.60b
Oct. '54. 15.15b	15.29	15.23	15.35b
Sales: 68 lots.			

THURSDAY, NOV. 20, 1952

Jan. ....17.88	18.03	17.63	17.63
Jan. ....18.00			
Apr. ....16.12-20	16.20	15.66	15.68
July '54. 15.70	15.75	15.30	15.25b
Oct. '54. 15.42b	15.50	15.00	15.00b
Jan. '54. 15.30b	15.40	14.80b	90a
Apr. '54. 15.00b	15.15	14.65b	75a
Sales: 98 lots.			

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## CHICAGO PROVISION STOCKS

A report on Chicago provision stocks as of November 15, showed lard inventories of 47,569,184 lbs., or almost 40,000,000 lbs. more than year earlier. On October 31, lard inventories in Chicago were 48,185,783 lbs., and on November 15, last year, lard inventories amounted to 7,948,329 lbs. Details of Chicago November 15 inventories follow:

	Nov. 15,	Oct. 31,	Nov. 15,
	'52, lbs.	'52, lbs.	'51, lbs.
P.S. lard (a)	7,783,500	5,070,630	4,727,191
P.S. lard (b)	25,088,291	28,041,603	40,000
Dry rendered lard (a)	341,000	104,000	29,149
Dry rendered lard (b)	7,792,940	8,452,440	39,000
Other lard	6,563,453	6,517,110	3,112,989
TOTAL LARD	47,569,184	48,185,783	7,948,329
D.S. Cl. bellies (contract)	9,800	5,200	22,800
D.S. Cl. bellies (other)	1,662,446	1,382,875	1,731,442
TOT. D.S. CL. BELLIES	1,672,246	1,388,075	1,754,242

(a) Made since Oct. 1, 1951. (b) Made previous to Oct. 1, 1951.

## PARITY PRICES COMPARED

Parity prices for livestock, feed and wool provided by the AAA of 1938 and amended by subsequent acts of 1948 and 1949, effective on the following dates compared, as reported by the U.S. Department of Agriculture:

Commodity	Base period	Effective parity prices <sup>2</sup>			
and unit	Oct. 15	Sept. 15	Oct. 15	1951	
Hogs (100 lb.)	\$7.49	\$21.10	\$21.30	\$21.40	
Beef cattle (100 lb.)	7.38	20.80	20.90	19.90	
Veal calves (100 lb.)	8.21	23.20	23.30	22.20	
Lambs (100 lb.)	8.00	22.80	23.00	21.80	
Wool (lb.)	.209	.589	.594	.569	
Corn (bu.)	3.642	1.78	1.75	1.76	
Oats (bu.)	3.590	4.04	4.944	4.981	
Barley (bu.)	3.619	4.145	4.146	1.53	
Cottonseed (ton)	26.40	74.40	75.00	73.90	

<sup>1</sup>Adjusted base period prices 1910-14, based on 120-month average January 1942-December 1951 unless otherwise noted. <sup>2</sup>Effective parity prices as computed currently in months indicated using base period prices and indexes then in effect. <sup>3</sup>60-month average, Aug. 1909-July 1914. <sup>4</sup>Transitional parity, 85 percent (90 percent during 1951) of parity price computed under formula in use prior to January 1, 1950.

## Danish Bacon Price Cut

Denmark and England have concluded an agreement under which Great Britain will take 90 per cent of Denmark's bacon exports, at a price 8 per cent lower than that fixed two years ago. At that time Danish bacon exporters got a price increase of 18 per cent. The new agreement also will run two years.

## WEEK'S CLOSING MARKETS

### PHILADELPHIA FRESH MEATS

(Monday, Nov. 18)

#### WESTERN DRESSED

BEEF (STEER):		
Prime, 600-800	\$53.75	@ \$56.00
Choice, 600-800	52.50	@ \$55.25
Choice, 800-900	50.50	@ \$52.50
Good, 500-700	43.00	@ \$48.50
Commercial	36.00	@ \$40.75

#### COW:

Commercial, all wts.	32.00	@ \$35.00
Utility, all wts.	29.00	@ \$32.00

#### VEAL (SKIN-OFF):

Prime, 80-110	54.00	@ \$57.00
Prime, 110-150	49.00	@ \$57.00
Choice, 80-110	48.00	@ \$56.00
Choice, 110-150	44.00	@ \$54.00
Good, 50-80	35.00	@ \$42.00
Good, 80-110	42.00	@ \$50.00
Good, 110-150	38.00	@ \$48.00
Commercial, all wts.	30.00	@ \$36.00
Utility, all wts.	26.00	@ \$30.00

#### CALF (SKIN-OFF):

Prime, 200/down	None	
Choice, 200/down	36.00	@ \$40.00
Good, 200/down	32.00	@ \$36.00
Commercial, all wts.	25.00	@ \$30.00

#### SPRING LAMB:

Prime, 50/down	51.00	@ \$55.00
Choice, 50/down	51.00	@ \$55.00
Good, all wts.	46.00	@ \$50.00

#### MUTTON (EWE):

Choice, 70/down	20.00	@ \$22.00
Good, 70/down	18.00	@ \$20.00

#### PORK CUTS—CHOICE LOINS:

(Bladeless included)	12/down	45.00	@ \$48.00
(Bladeless included)	12-16	45.00	@ \$48.00
(Bladeless included)	16-20	42.00	@ \$44.00

#### BUTTS, BOSTON STYLE, 4-8

BUTTS, BOSTON STYLE, 4-8	37.00	@ \$40.00
SPARERIBS, 3 lbs. down	36.00	@ \$38.00

#### LOCAL DRESSED

#### STEER BEEF CUTS:

	Prime	Choice
Hindquarters	63.00	@ \$66.00
R'd, no flank	60.00	@ \$63.00
Full loin, tr.	88.00	@ \$90.00
Short loin, tr.	110.00	@ \$115.00
Sirloin, bone-in	74.80	only
Flank	15.00	@ \$18.00
Rib	65.00	@ \$70.00
Arm chuck	52.00	@ \$53.00
Brisket	42.00	@ \$44.00

#### CHICAGO PROV. SHIPMENTS

## THURSDAY'S CLOSINGS

### Provisions

The live hog top at Chicago was \$17.00; average, \$16.50. Provision prices were quoted as follows: Under 12 pork loins, 35½; 10/14 green skinned hams, 46@49½; Boston butts, 31 nominal; 16/down pork shoulders, 28½ nominal; 3/down spareribs, 33@33½; 8/12 fat backs, 8@10; regular pork trimmings, 19 nominal; 18/20 DS bellies, 21½ nominal; 4/6 green picnics, 27½; 8/up green picnics, 25½@25%.

P.S. loose lard was quoted at 8.25 nominal and P.S. lard in tierces at 8.35 nominal.

### Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: Dec. 16.19b-21a; Jan. 16.15b-30a; Mar. 16.31b-34a; May 16.35; July 16.37-38; Sept. 15.92b-98a; Oct. 15.75-95a; and Dec. 15.77 nominal.

Sales: 128 lots.

## Outlook Points To Smaller Hog Kill Early in '53: USDA

The outlook on hog slaughter in each of the first seven or eight months of 1953 points to a smaller kill compared with the same months last year, the U.S. Department of Agriculture has forecast. The largest reduction is early in the new year when slaughter will be considerably below the heavy liquidation of this year.

The decrease is in prospect due to the smaller pig crop of 1952, with the spring crop down 9 per cent and the fall crop expected to be smaller than last year by a like percentage. The size of hog slaughter of later months will be determined by the size of the 1953 spring pig crop, the department said.

Outbreaks of hog diseases have tended to discourage production to a certain extent, while this year's bumper corn crop may be an encouraging factor to larger farrowings, come next spring. Prices of hogs will tend to average a little higher during the next few months than a year ago, the bureau predicted.

## EASTERN BY-PRODUCTS MARKET

New York, Nov. 19, 1952

Dried blood was quoted Wednesday at \$7.50 per unit of ammonia. Low test wet rendered tankage was quoted at \$7.75 per unit of ammonia, and dry rendered tankage was quoted at \$1.75 protein unit.

## CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Nov. 15, with comparisons:

Week Nov. 15	Previous Week	Cor. Week 1951
Cured meats, pounds .....	4,394,000	6,032,000
Fresh meats, pounds .....	31,322,000	24,262,000
Lard, pounds .....	4,707,000	6,086,000

# LIVESTOCK MARKETS

*Weekly Review*

## October Slaughter Of Bovines, Sheep Biggest In Years

Federally inspected slaughter of all species of livestock during October increased over September operations, with cattle, calves and sheep slaughter for the month the highest in several years, according to a U. S. Department of Agriculture report. Cattle kill for the month was the largest since 1947 and calf and sheep kill highest since 1948.

Similarly, cattle slaughter of 1,390,122 animals was the highest for the year, and was compared with 1,214,526 for September and 1,139,936 last year. The 1947 October cattle kill numbered 1,497,000 head, the second highest October kill on record.

Calf slaughter for the month rose to 601,561 head from 496,189 in September and 499,587 last year. The October calf kill of 1948 was about 633,000.

Slaughter of hogs, while the largest since March, fell short of last year's record operation of 5,650,635 swine killed commercially. The September hog kill numbered 4,290,433 animals. An all-time month's record hog kill of about 7,839,000 was established in January, 1944.

Sheep and lamb slaughter numbered 1,426,510 head, the best of the year. This compared with 1,243,135 in September and 1,084,250 during October, 1951. The next higher October figure was set at 1,632,000 in 1948. Previous October sheep kills exceeded the 2,000,000 mark, as the 2,633,000 in 1943, the all-time record October sheep kill.

Ten-month totals for the year showed cattle at 10,761,581 against 9,759,154 last year, and also among the heaviest in several years. Calf slaughter of 4,261,296 head passed last year's operations of 4,183,698. Total hog slaughter of 49,428,127, although still more than the 48,611,794 kill during the first 10

months of last year, was narrower than September comparisons. Sheep and lamb slaughter reached 10,406,977 against 8,324,065 last year.

### FEDERALLY INSPECTED SLAUGHTER

	CATTLE	1952	1951
January	1,096,000	1,159,942	
February	985,433	887,448	
March	927,471	964,016	
April	988,363	894,485	
May	1,008,995	985,500	
June	985,516	786,861	
July	1,100,067	920,108	
August	1,184,882	1,063,368	
September	1,214,526	956,381	
October	1,390,122	1,139,936	
November	1,122,231	977,291	
December	997,079	997,079	

	CALVES	1952	1951
January	382,000	488,247	
February	384,188	374,485	
March	396,900	447,358	
April	405,485	405,642	
May	387,045	414,100	
June	392,260	406,000	
July	430,043	406,085	
August	428,100	421,888	
September	498,189	373,463	
October	601,561	499,587	
November	572,292	467,292	
December	544,389	544,389	

	HOGS	1952	1951
January	6,584,000	6,584,158	
February	5,778,840	4,159,167	
March	5,776,319	5,116,768	
April	5,281,069	4,988,750	
May	4,482,337	4,625,498	
June	4,259,011	4,099,806	
July	3,641,293	3,526,220	
August	8,592,147	4,225,963	
September	4,290,433	4,398,150	
October	5,492,004	5,050,635	
November	6,580,602	6,580,602	
December	6,911,901	6,911,901	

### SHEEP AND LAMBS

	1952	1951
January	1,042,000	1,057,817
February	969,892	739,863
March	971,477	738,062
April	940,806	656,362
May	989,291	657,235
June	925,646	810,752
July	908,080	863,306
August	1,092,816	888,863
September	1,243,135	827,065
October	1,426,510	1,084,250
November	922,091	922,091
December	809,537	809,537

### JANUARY-OCTOBER TOTALS

	1952	1951
Cattle	10,761,581	9,759,154
Calves	4,261,296	4,183,698
Hogs	49,428,127	48,611,794
Sheep	10,406,979	9,994,065

## Select Judges For Chicago International, Nov. 29-Dec. 6

A panel of 88 of the country's leading livestock and crops judges from 19 states and Canada will select the winners from among 12,000 animals and hundreds of crop exhibits at the Fifty-third International Live Stock Exposition and Horse Show, Chicago. The Exposition will be held in the International Amphitheatre, and in the adjoining Chicago Stock Yards, November 29 to December 6.

Among the cattle judges will be A. D. Weber, dean of the Kansas State Agricultural College; A. E. Darlow, Oklahoma A. & M. College, and H. L. Purdy, Ohio State University.

Among the sheep judges is J. C. Holbert, of Washington, Iowa. A committee of three noted swine experts will judge hogs. They are R. G. Knox, of Guelph, Ontario; Wilbur Plager, Des Moines, Iowa, and Wayne Jackson, Chicago.

### Rosse, New Manager of L. C. Inc.

J. C. "Jim" Rosse has been named manager of the Omaha-Denver Regional Committee of Livestock Conservation, Inc., J. J. Regan, chairman of the board of directors of the regional group has announced. Rosse, who succeeds Dr. W. T. Spencer, retired, starts his new duties on December 1. The new manager was formerly farm editor of the *Omaha Daily Journal-Stockman*, and prior to that county extension agent in Kumball and Cedar counties in Nebraska.

### Shorthorns, Oldest Cattle Breed

Shorthorns are the oldest of cattle breeds, organized breeders of the line claim. Originating on the Tees river in England, they were first called Tees Water cattle, and even today referred to sometimes as Durhams, after the county in which they originated. However, it was added, that the polled feature is strictly American.

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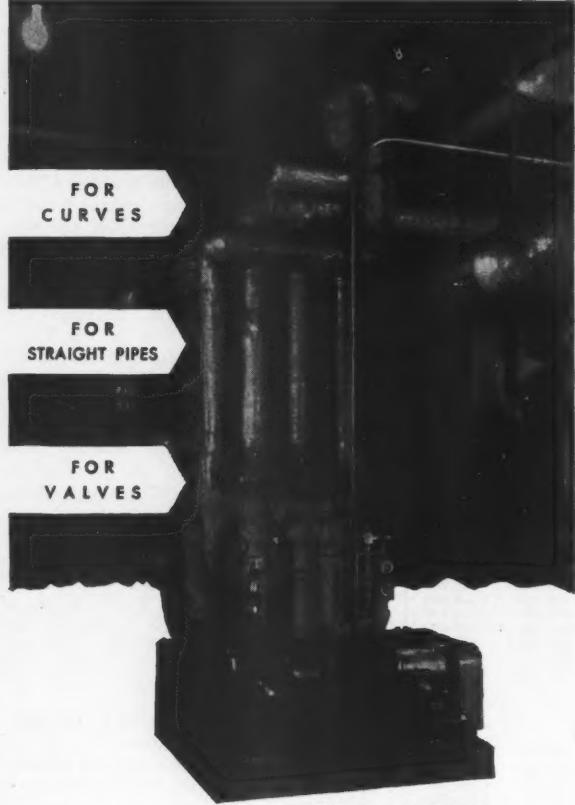
WITH QUALITY BONELESS BEEF

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MARKET  
19, 1952  
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MENTS  
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parisons:  
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1951  
18,002,000  
19,000,000  
6,349,000

22, 1952



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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, November 18, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice: 120-140 lbs. ... \$12.50-15.50

140-160 lbs. ... 14.50-16.50 14.00-18.25 None rec. None rec. None rec. 14.00-17.75

160-180 lbs. ... 16.75-17.15 16.00-17.00 None rec. None rec. 15.50-16.50 15.50-14.75

180-200 lbs. ... 17.00-17.15 16.75-17.00 16.75-17.00 16.50-16.75 16.25-14.75

200-220 lbs. ... 17.00-17.15 16.75-17.00 16.75-17.00 16.50-16.75 16.25-14.75

220-240 lbs. ... 17.00-17.15 16.75-16.90 16.85-17.00 16.50-16.75 16.25-14.75

240-270 lbs. ... 17.00-17.10 16.60-16.75 16.75-16.90 16.50-16.75 16.25-14.75

270-300 lbs. ... 16.75-17.00 16.40-16.75 16.50-16.85 None rec. 16.00-16.75

300-330 lbs. ... None rec. None rec. None rec. None rec. 16.00-16.75

330-360 lbs. ... None rec. None rec. None rec. None rec. None rec.

Medium: 160-220 lbs. ... 14.75-17.00 None rec. None rec. 14.50-16.25 None rec.

SOWS:

Choice: 270-300 lbs. ... 16.25 only 15.75-16.00 16.50-16.75 15.25-16.00 14.50-15.75

300-330 lbs. ... 16.25 only 15.75-16.00 16.25-16.50 15.25-16.00 14.50-15.75

330-360 lbs. ... 16.00-16.25 15.25-15.75 16.00-16.25 15.25-16.00 14.50-15.75

360-400 lbs. ... 15.75-16.00 15.00-15.50 15.75-16.00 15.25-16.00 14.50-15.75

400-450 lbs. ... 15.00-16.00 14.50-15.25 15.25-15.75 14.50-15.50 None rec.

450-550 lbs. ... 13.75-15.00 14.00-14.75 None rec. None rec. None rec.

Medium: 250-500 lbs. ... None rec. 13.00-15.00 None rec. 14.00-15.50 None rec.

SLAUGHTER CATTLE & CALVES:

STEERS:

Prime: 700-900 lbs. ... 33.25-34.50 33.50-35.50 32.70-34.50 34.00-35.00 33.00-34.50

900-1100 lbs. ... 33.25-35.00 34.00-36.50 33.00-35.00 34.25-35.25 33.50-34.50

1100-1300 lbs. ... 33.00-35.00 33.25-36.75 32.50-35.00 33.50-35.25 33.00-34.50

1300-1500 lbs. ... 32.75-34.75 32.50-35.50 31.50-34.50 31.25-34.50 32.50-34.50

Choice: 700-900 lbs. ... 28.25-33.25 29.50-34.00 27.50-32.75 29.50-34.25 28.00-33.50

900-1100 lbs. ... 28.50-33.25 29.00-34.00 27.25-33.00 29.25-34.25 28.00-33.50

1100-1300 lbs. ... 28.25-33.00 28.50-34.00 27.00-33.00 28.75-34.00 28.00-33.00

1300-1500 lbs. ... 28.00-32.75 28.50-33.25 27.00-32.50 29.75-33.00 28.00-32.75

Good: 700-900 lbs. ... 24.00-28.25 25.50-29.50 22.75-27.50 24.50-29.25 24.00-28.00

900-1100 lbs. ... 24.00-28.50 24.75-29.50 22.50-27.25 24.50-29.25 24.00-28.00

1100-1300 lbs. ... 23.50-28.25 24.50-29.00 22.50-27.00 24.00-28.00 23.50-27.50

Commercial, all wts. .... 18.50-24.00 20.00-25.50 18.00-22.75 19.00-24.50 18.00-24.00

Utility, all wts. .... 15.50-18.50 16.50-20.00 14.50-18.00 16.00-19.00 15.00-18.00

HEIFERS:

Prime: 600-800 lbs. ... 32.75-34.00 33.25-34.25 32.00-33.50 33.20-34.25 33.00-34.50

800-1000 lbs. ... 32.75-34.00 33.25-34.50 32.25-33.50 33.50-34.50 32.50-34.50

Choice: 600-800 lbs. ... 28.00-32.75 28.50-33.75 26.75-32.00 29.00-33.25 27.50-33.00

800-1000 lbs. ... 28.00-32.75 28.50-33.25 26.75-32.50 29.00-33.25 27.50-33.00

Good: 500-700 lbs. ... 23.25-28.00 24.50-28.50 21.50-28.75 24.00-29.00 23.00-27.00

700-900 lbs. ... 23.25-28.00 24.00-28.50 21.50-28.75 24.00-29.00 23.00-27.00

Commercial, all wts. .... 18.00-23.25 18.50-24.50 17.00-21.50 17.50-24.00 17.00-23.00

Utility, all wts. .... 14.50-18.00 15.50-18.50 14.00-17.00 13.50-17.50 14.00-17.00

COWS:

Commercial, all wts. .... 15.50-17.00 14.25-17.00 14.50-16.00 15.00-16.50 15.00-17.00

Utility, all wts. .... 12.50-15.50 12.75-14.25 12.00-14.50 11.75-15.00 12.00-15.00

Canner & cutter, all wts. .... 9.50-13.00 10.00-13.00 9.00-12.00 9.00-11.75 9.00-12.00

BULLS (Yrls. Excl.) All Weights:

Good ..... None rec. 18.50-19.50 None rec. 15.50-17.00 18.00-19.00

Commercial ..... 17.00-18.30 19.00-20.00 16.50-17.50 17.00-18.50 18.00-19.00

Utility ..... 15.00-17.00 17.50-19.00 14.00-16.50 14.50-17.00 17.50-19.00

Cutter ..... 13.00-15.00 15.00-17.50 12.00-14.00 12.00-14.50 15.00-17.50

VEALERS, All Weights:

Choice & prime. 30.00-37.00 32.00-34.00 24.00-29.00 24.00-27.00 23.00-28.00

Com'l & good. 22.00-30.00 23.00-32.00 15.00-24.00 18.00-24.00 16.00-23.00

CALVES (500 Lbs. Down):

Choice & prime. 23.00-27.00 22.00-29.00 18.00-20.00 20.00-25.00 20.00-23.00

Com'l & good. 17.00-23.00 17.00-23.00 13.00-18.00 15.00-20.00 15.00-20.00

SHEEP AND LAMBS:

LAMBS (110 Lbs. Down):

Choice & prime. 21.50-22.25 21.00-22.00 20.00-23.00 21.75-22.25 21.50-22.50

Good & choice. 18.50-21.50 17.50-21.00 17.00-20.00 19.25-21.75 19.00-21.50

EWES:

Good & choice. 5.00-5.50 6.50-7.50 5.00-6.00 6.00-6.25 6.50-7.50

Cull & utility. 4.00-5.00 5.50-6.50 4.00-5.00 5.00-6.00 4.50-6.50

**WATKINS & POTTS**  
LIVESTOCK BUYERS

NATIONAL STOCK YARDS, ILL.

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MARKETS  
ay, Novem-  
ing Admin.

St. Paul

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending Nov. 15:

### CATTLE

	Week	Cor.	Prev.	Week
Nov. rec.				
14.10-15.11				
15.10-15.12				
16.25-18.2				
16.25-18.2				
16.25-18.2				
16.00-18.2				
16.00-18.2				
16.00-18.2				
None rec.				
Total .....	164,511	129,834	119,677	

### HOGS

Chicago† .....	48,320	37,218	51,365
Kansas City† .....	14,711	10,055	16,705
Omaha† .....	66,724	44,023	73,395
E. St. Louis .....	37,838	26,589	39,644
St. Joseph .....	49,754	30,696	49,020
Sioux City† .....	51,886	36,442	47,798
Wichita† .....	12,646	11,494	10,493
New York & Jersey City† .....	51,126	40,123	43,960
Oklahoma City† .....	12,529	11,278	11,425
Cincinnati .....	17,151	12,672	14,150
Denver .....	16,664	10,190	13,152
St. Paul .....	72,425	45,663	61,245
Milwaukee† .....	9,803	6,818	6,511
Total .....	461,541	332,263	445,445

### SHEEP

Chicago† .....	14,779	9,801	6,141
Kansas City† .....	4,851	4,824	4,840
Omaha† .....	17,181	6,183	5,284
E. St. Louis .....	7,134	4,829	5,180
St. Joseph .....	10,177	8,414	7,042
Wichita† .....	1,236	1,038	801
Sioux City† .....	5,663	5,692	5,521
New York & Jersey City† .....	39,923	45,013	36,436
Okl. City† .....	3,328	3,412	2,169
Cincinnati .....	610	284	930
Denver .....	13,554	5,684	6,661
St. Paul .....	8,522	8,198	6,193
Milwaukee† .....	1,636	1,123	719
Total .....	128,594	104,495	90,106

\*Cattle and calves.

†Federally inspected slaughter, including directs.

‡Stockyards sales for local slaughter.

§Stockyards receipts for local slaughter, including directs.

### BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Nov. 19, were as follows:

#### CATTLE:

Steers, ch. & pr.....	None rec.
Steers, gd. ....	\$28.00@29.00
Heifers, ch. & pr.....	28.00@29.00
Heifers, gd. com'l .....	18.00@19.00
Cows, com'l .....	25.00@26.00
Cows, utility .....	15.00@16.00
Cows, canner, cutter .....	9.00@13.00
Bulls, util. & com'l .....	17.00@21.50
Bulls, can., cut.....	14.00@15.00

#### WEALERS:

Prime .....	\$37.00 only
Good & choice .....	28.00@35.00
Util. & com'l .....	18.00@25.00
Cull .....	10.00@17.00

#### HOGS:

Gd. & ch. .....	\$17.75@18.00
Sows, 400/down .....	14.75@15.75

#### LAMBS:

Good to prime .....	None rec.
---------------------	-----------

### NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Nov. 15:

Cattle Calves Hogs* Sheep*	Salable ... 333 288 546 498
	Total (incl. direct) .. 4,206 1,435 23,544 19,380
Prev. week:	Salable .. 226 608 303 478
Total (incl. direct) .. 3,687 2,569 16,972 16,470	

\*Including hogs at 31st street.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Nov. 13 ..	3,810	523	19,882	3,175
Nov. 14 ..	3,553	296	16,528	2,307
Nov. 15 ..	409	177	13,266	808
Nov. 17 ..	23,000	1,300	24,000	5,500
Nov. 18 ..	6,000	500	22,500	4,000
Nov. 19 ..	8,500	500	20,000	3,500

\*Week so far .....

far .....

Wk. ago .. 38,894 3,122 66,748 13,913

Yr. ago .. 40,374 2,018 48,033 16,190

2 yrs. ago .. 31,922 1,823 56,432 6,530

\*Including 121 cattle, 16,422 hogs and 3,076 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Nov. 13 ..	2,992	100	3,809	586
Nov. 14 ..	1,645	33	5,640	879
Nov. 15 ..	365	29	804	56
Nov. 17 ..	5,600	4	4,000	200
Nov. 18 ..	4,000	4	2,000	200
Nov. 19 ..	3,000	4	4,000	100

Week so far .....

far .....

Wk. ago .. 15,983 306 7,599 723

Yr. ago .. 11,289 134 2,925 3,267

2 yrs. ago .. 10,387 257 7,210 1,420

### NOVEMBER RECEIPTS

	Cattle	Calves	Hogs	Sheep
	1952	1951		
Cattle .....	119,799	95,934		
Calves .....	7,896	5,281		
Hogs .....	249,680	254,211		
Sheep .....	53,061	33,906		

### NOVEMBER SHIPMENTS

	Cattle	Calves	Hogs	Sheep
	55,436	40,319		
Hogs .....	39,002	16,660		
Sheep .....	4,289	8,088		

Week .....

Week .....

ended .....

Nov. 15 .....

Nov. 8 .....

Packers' purch. .. 62,931 44,300

Shippers' purch. .. 17,488 14,203

Total .....

80,419 58,503

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Nov. 15:

### WEEKLY RECEIPTS

Week .....

Week .....

ended .....

Nov. 15 .....

Nov. 8 .....

Cattle .....

Calves .....

Hogs .....

Sheep .....

Lambs .....

Util. & gd. ....

None rec.

Week .....

Week .....

ended .....

Nov. 15 .....

Nov. 8 .....

Cattle .....

Calves .....

Hogs .....

Sheep .....

Lambs .....

Util. & gd. ....

None rec.

Week .....

Week .....

ended .....

Nov. 15 .....

Nov. 8 .....

Cattle .....

Calves .....

Hogs .....

Sheep .....

Lambs .....

Util. & gd. ....

None rec.

Week .....

Week .....

ended .....

Nov. 15 .....

Nov. 8 .....

Cattle .....

Calves .....

Hogs .....

Sheep .....

Lambs .....

Util. & gd. ....

None rec.

Week .....

Week .....

ended .....

Nov. 15 .....

Nov. 8 .....

Cattle .....

Calves .....

Hogs .....

Sheep .....

Lambs .....

Util. & gd. ....

None rec.

Week .....

Week .....

ended .....

Nov. 15 .....

Nov. 8 .....

Cattle .....

Calves .....

Hogs .....

Sheep .....

Lambs .....

Util. & gd. ....

None rec.

Week .....

Week .....

ended .....

Nov. 15 .....

Nov. 8 .....

Cattle .....

Calves .....

Hogs .....

Sheep .....

Lambs .....

Util. & gd. ....

None rec.

Week .....

Week .....

ended .....

Nov. 15 .....

Nov. 8 .....

Cattle .....

Calves .....

Hogs .....

Sheep .....

Lambs .....

Util. & gd. ....

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended Nov. 8, compared with the same week, 1951, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Up to 1,000 lb.	1952	1951	Good and Choice	1952	1951	Dressed	Gd.
							Handyweights	
Toronto	\$23.12	\$33.33	\$27.35	\$37.00	\$25.60	\$29.35	\$21.45	\$32.26
Montreal	...	32.55	26.90	38.60	25.60	29.11	20.90	32.85
Winnipeg	22.00	32.00	23.00	34.50	24.85	27.60	19.19	31.94
Calgary	22.54	32.63	19.90	33.01	23.87	28.75	18.52	30.09
Edmonton	20.00	31.50	19.50	34.50	24.10	29.35	18.50	30.00
Lethbridge	21.35	31.30	...	...	23.10	28.72	18.20	...
Fr. Albert	20.50	...	21.00	32.00	23.85	27.10	17.00	30.50
Moose Jaw	21.25	29.85	18.25	30.00	23.60	27.10	16.00	29.00
Saskatoon	19.00	20.50	23.00	34.00	23.60	27.10	15.80	28.15
Regina	19.70	30.30	19.40	33.20	23.60	27.10	16.35	28.50
Vancouver	21.40	31.65	18.90	33.25	...	...	20.50	31.00

\*Dominion Government premiums not included.

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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 15, 1952, as reported to The National Provisioner:

### CHICAGO

Armour . . . . . 11,340 hogs; Swift, no hogs; Wilson, 7,589 hogs; Agar, 11,414 hogs; Shippers, 17,852 hogs; and others, 17,977 hogs.  
Total: 21,854 cattle; 2,065 calves; 66,172 hogs; and 14,779 sheep.

### KANSAS CITY

Cattle Calves Hogs Sheep  
Armour . . . . . 4,193 1,690 4,400 2,265  
Swift . . . . . 4,307 1,712 4,216 2,314  
Wilson . . . . . 1,086 70 3,305 .  
Butchers . . . . . 7,103 . . . . . 272  
Others . . . . . 3,980 . . . . . .  
Total . . . . . 20,669 3,472 14,711 4,851

### OMAHA

Cattle and Calves Hogs Sheep  
Armour . . . . . 6,281 16,107 4,214  
Cudahy . . . . . 3,842 12,690 523  
Swift . . . . . 5,245 11,629 5,035  
Wilson . . . . . 2,526 8,447 1,554  
Cornhusker . . . . . 591 . . . . .  
Neb. . . . . 480 . . . . .  
Eagle . . . . . 30 . . . . .  
G.W. Omaha . . . . . 36 . . . . .  
Hoffman . . . . . 90 . . . . .  
Rothschild . . . . . 530 . . . . .  
Roth . . . . . 534 . . . . .  
Kingan . . . . . 1,183 . . . . .  
Merchants . . . . . 148 . . . . .  
Midwest . . . . . 146 . . . . .  
Union . . . . . 483 . . . . .  
Omaha . . . . . 482 . . . . .  
Others . . . . . . . . . .  
Total . . . . . 22,957 61,361 11,326

### E. ST. LOUIS

Cattle Calves Hogs Sheep  
Armour . . . . . 2,872 2,600 11,350 3,501  
Swift . . . . . 4,686 3,827 9,689 3,633  
Hunter . . . . . 974 . . . . . 5,673  
Hell . . . . . . . . . .  
Krev . . . . . . . . . .  
La Cledo . . . . . 1,128 . . . . .  
Selloff . . . . . . . . . .  
Total . . . . . 8,532 6,427 37,838 7,184

### ST. JOSEPH

Cattle Calves Hogs Sheep  
Swift . . . . . 3,764 680 15,525 3,774  
Armour . . . . . 2,865 452 13,652 2,652  
Others . . . . . 5,027 500 4,737 200  
Total . . . . . 11,636 1,632 33,914 6,626

\*Does not include 14,821 hogs and 2,751 sheep direct.

### SIOUX CITY

Cattle Calves Hogs Sheep  
Armour . . . . . 4,394 12 22,693 1,816  
Cudahy . . . . . 3,001 2 16,797 1,593  
Swift . . . . . 2,490 2 7,877 1,792  
Butchers . . . . . 325 4 19 .  
Others . . . . . 9,175 188 13,649 830  
Total . . . . . 19,475 208 61,035 6,031

### WICHITA

Cattle Calves Hogs Sheep  
Cudahy . . . . . 2,055 686 2,973 1,236  
Kansas . . . . . 608 . . . . .  
Dunn . . . . . 103 . . . . .  
Dold . . . . . 85 . . . . . 642 .  
Sunflower . . . . . 10 . . . . . 61 .  
Pioneer . . . . . . . . . .  
Excel . . . . . 726 . . . . .  
Others . . . . . 4,377 . . . . . 905 909  
Total . . . . . 7,864 686 4,581 2,235

### OKLAHOMA CITY

Cattle Calves Hogs Sheep  
Armour . . . . . 3,100 587 1,583 428  
Wilson . . . . . 3,844 798 1,058 1,415  
Butchers . . . . . 176 . . . . . 1,519 .  
Total . . . . . 7,129 1,386 4,160 1,843  
\*Does not include 1,004 cattle; 1,592 calves, 8,369 hogs and 1,485 sheep direct.

### LOS ANGELES

Cattle Calves Hogs Sheep  
Armour . . . . . 42 . . . . . 179 . . . . .  
Cudahy . . . . . 636 . . . . .  
Swift . . . . . 273 . . . . .  
Wilson . . . . . 694 . . . . .  
Acme . . . . . 472 . . . . .  
Clougherty . . . . . 181 . . . . . 211 .  
Coast . . . . . 41 9 45 .  
Bridgeford . . . . . 662 . . . . .  
Commercial . . . . . 643 . . . . .  
Gr. West. . . . . 346 . . . . .  
Harman . . . . . 346 . . . . .  
Luer . . . . . 4,837 708 984 .  
Others . . . . . . . . . .  
Total . . . . . 8,821 717 1,511 .

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,529	244	3,988	12,300
Swift	1,790	200	2,944	7,262
Cudahy	906	27	2,836	11,127
Others	5,111	306	2,738	66
Total	10,355	776	12,506	31,328

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## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:
Week ending Nov. 15, 1952.	12,198	Week ending Nov. 15, 1952. 15,148
Week previous .....	11,810	Week previous ..... 10,580
Same week year ago .....	9,473	Same week year ago ..... 15,117

COW:		PORK CURED AND SMOKED:
Week ending Nov. 15, 1952.	1,658	Week ending Nov. 15, 1952. 393,236
Week previous .....	1,470	Week previous ..... 609,236
Same week year ago .....	3,042	Same week year ago ..... 506,566

BULL:		LARD AND PORK FATS:
Week ending Nov. 15, 1952.	745	Week ending Nov. 15, 1952. 17,701
Week previous .....	563	Week previous ..... 609,236
Same week year ago .....	1,042	Same week year ago ..... 33,363

VEAL:		LOCAL SLAUGHTER
Week ending Nov. 15, 1952.	11,957	CATTLE:
Week previous .....	11,959	Week ending Nov. 15, 1952. 7,113
Same week year ago .....	18,481	Week previous ..... 7,248

LAMB:		CALVES:
Week ending Nov. 15, 1952.	42,163	Week ending Nov. 15, 1952. 6,980
Week previous .....	35,409	Week previous ..... 7,706
Same week year ago .....	24,621	Same week year ago ..... 7,896

MUTTON:		HOGS:
Week ending Nov. 15, 1952.	4,954	Week ending Nov. 15, 1952. 51,126
Week previous .....	520	Week previous ..... 49,123
Same week year ago .....	2,218	Same week year ago ..... 43,960

HOG AND PIG:		SHEEP:
Week ending Nov. 15, 1952.	9,539	Week ending Nov. 15, 1952. 39,923
Week previous .....	8,358	Week previous ..... 45,013
Same week year ago .....	8,325	Same week year ago ..... 36,426

PORK CUTS:		COUNTRY DRESSED MEATS
Week ending Nov. 15, 1952.	1,374,721	VEAL:
Week previous .....	1,844,554	Week ending Nov. 15, 1952. 5,434
Same week year ago .....	2,010,943	Week previous ..... 4,979

BEEF CUTS:		VEAL:
Week ending Nov. 15, 1952.	90,633	Week ending Nov. 15, 1952. 5,434
Week previous .....	87,885	Week previous ..... 4,979
Same week year ago .....	84,056	Same week year ago ..... 6,080

VEAL AND CALF CUTS:		HOG:
Week ending Nov. 15, 1952.	5,000	Week ending Nov. 15, 1952. 258
Week previous .....	2,784	Week previous ..... 41
Same week year ago .....	17,006	Same week year ago ..... 36

LAMB AND MUTTON CUTS:		LAMB AND MUTTON:
Week ending Nov. 15, 1952.	1,100	Week ending Nov. 15, 1952. 118
Week previous .....	1,449	Week previous ..... 53
Same week year ago .....	8,139	Same week year ago ..... 288

## WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending November 15 was reported by the U. S. Department of Agriculture as follows:

City or Area	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup>	8,388	8,849	53,794	47,139
Baltimore, Philadelphia	6,746	978	25,673	1,720
Cincinnati, Cleveland, Detroit, Indianapolis	13,725	3,932	92,588	11,548
Chicago Area	23,090	5,926	98,387	18,892
St. Paul-Wis. Area <sup>2</sup>	22,481	30,880	154,288	11,539
St. Louis Area <sup>3</sup>	14,288	11,044	57,856	10,660
Sioux City	9,354	80	50,154	6,363
Omaha	24,443	689	76,895	16,571
Kansas City	15,588	5,723	39,520	9,195
Iowa-So. Minnesota <sup>4</sup>	18,496	5,071	237,465	30,855
Louisville, Evansville, Nashville, Memphis	8,862	8,810	40,274	.....
Georgia-Alabama Areas <sup>5</sup>	7,063	3,770	22,492	.....
St. Joseph, Wichita, Oklahoma City	18,742	6,898	67,952	13,323
Ft. Worth, Dallas, San Antonio	18,246	10,443	19,398	10,648
Denver, Ogden, Salt Lake City	11,066	1,276	16,552	16,188
Los Angeles, San Francisco Area <sup>6</sup>	20,230	2,063	32,813	25,850
Portland, Seattle Spokane	4,284	1,043	13,907	5,521
Grand total	245,082	107,475	1,130,005	236,014
Total previous week	248,857	95,875	1,047,583	249,616
Total same week, 1951	213,550	85,226	1,128,587	169,256

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>5</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>6</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended Nov. 14:

	Cattle	Calves	Hogs
Week ending Nov. 14	2,819	1,071	12,318
Week previous (five days)	2,698	1,442	11,307
Corresponding week last year	3,200	2,235	12,830

## EDWARD KOHN Co.

3845 EMERALD AVE., CHICAGO 9, ILL. Phone: Yards 7-3134

We deal in  
Straight or Mixed Cars

BEEF • VEAL  
LAMB • PORK  
AND OFFAL

• Our more than 25 years in business offers you an established outlet for distribution of your products in the Chicago area.

• Fully equipped coolers for your protection.

We Invite Your Inquiry

EDWARD KOHN CO.  
For Tomorrow's Business

## MORRELL

No King

Ever Ate Better!



## PRIDE

Ham • Bacon • Sausage • Canned Meats

Pork • Beef • Lamb

## MEATS

JOHN MORRELL & CO.  
Packing Plants:  
Ottumwa, Iowa • Sioux Falls, S. D.

# BARLIANT'S

## WEEKLY SPECIALS

Write for Our Bulletins—Issued Regularly.

### Kill Floor

5023—KNOCKING PEN: Thesco self-balanced, in original crate	\$ 300.00
5014—KNOCKING PEN: Globe, 38" wide, automatic box, door from front left hand end	Bids requested
4827—HOG HOIST: Boss, vertical, 5 HP., 30' lift, excellent cond.	300.00
4341—BEEF HOIST: Shepard-Niles form SR, class RH, 2000 cap. 1 ph., 60 cyl., 30' lift, excellent cond.	235.00
4970—UNSHACKLER: Globe #12121, $\frac{1}{2}$ HP. motor	$\frac{1}{2}$ of list price
3581—CARCASS DROPPERS: (2) similar to above, 2000 cap.	375.00
5366—BEEF WASHER: Globe, New—in original crate, complete, less motor	ea. 200.00
3830—BEEF SPLITTING CLEAVERS: #31, Simmonds, Warden & White, 11"-12"-13" blades, New	ea. 9.00
5398—TRIPE SCALDER: Globe, small size cy	
Hinder	
5326—SAW: Kwick-Kut, $\frac{1}{2}$ HP. motor, late revs	800.00
5177—SAW: Jones Superior, 36"	290.00
	275.00

### Rendering & Lard

5439—COOKERS: (2) Anco 2600, jacketed heads with motor	ea. \$4500.00
5122—OFPAL COOKER: 500 gal. cap., drop motor, never used	425.00
5345—COOKER: Boss, 4 x 8 x 20, HP. motor, complete	1675.00
5011—COOKERS: (2) French Oil 4x50", used for 70 to 80 lbs. internal pressure, 110° jacketed, 15 HP. Master Gear Head Motor with starters, have staybolts crackling name	ea. 3250.00
5357—BLOW TANK: Boss, 40000#, complete with fittings	775.00
5425—DIAGNOSTIC SEPARATOR & RECLIFIER: Dings 2600 separator & 622 Reclifier, same as Allbright-Nell 2600	350.00
5427—HYDRAULIC PRESS: French Oil, 450 ton capacity	2000.00
5080—HYDRAULIC PRESS: 300 ton four post, with 8 x 1 x 19" hydraulic pump & Fisher Gears, 4500# setting, pipe & fittings included	1600.00
4747—CRACKLING PRESS: 22 size, metal hand power	75.00
4142—EXPELLERS: (2) Anderson #1, steam heated feed hopper 30 HP. motor	1150.00
1—Red Lion, complete with 15 HP. motor & V-belt drive	5950.00
5022—EXPELLER: Dup Anderson, complete, reconditioned	7150.00
5197—PULVERIZER: Hirsch type 242, V. 40 HP. elec. Vertical motor	975.00
5062—CRUSHER: Stedman, new 26" HP. G.E. motor, new set of teeth, 28" x 17" on spout opening, base for motor & crusher with bolt, reduced to	1350.00
5024—CRUSHER: Ruak Rotary #14, New—Never Used, less motor	1500.00
4871—HOG: Mitts & Men-H. 17, C.R.S.C. 50 ton motor, roller chain drive, very fine condition	2250.00
5381—HASHER-WASHER: Anco, comb. En-trail, 30" x 10" cyl. G.E. 10 HP, 1100 rpm, 3 ph., 60 cyl. 440 volt motor with starters	1600.00
3776—STUFFER: Allbright-Nell 291, 24" x 24", 40 plate, 1/4" recessed, like new	1000.00
4961—WILLIAMS: Globe, 15' 6" strainer, nozzles & roller conveyors, 5 HP. motor	

### Sausage & Smoke House

4756—SMOKEHOUSE: 1—Gas fired	\$ 275.00
4677—SMOKE MAKERS: (2) Lipton 210, ea.	500.00
5445—MOLD WASHER: Ham Boiler Corp., first class condition	255.00
5404—MOLDS: (100) 4" x 4" x 24"	2.50
5392—MOLDS: (1000) tinned, square shape, 3/4" x 3/4" x 12" long, New	ea. 1.50
5298—DISPENSERS: (2) Dohr & Neils	Bids requested
5299—STUFFER: Buffalo, 300#, extra gaskets	450.00
6300—STUFFER: Buffalo, 250#, extra gaskets	450.00
4191—SILENT CUTTER: Buffalo #70-B, center	
5361—SILENT CUTTER: Buffalo, 250#, less motor, special	2500.00
5362—SILENT CUTTER: Buffalo #50, 250#, cap. with 25 HP. motor	825.00
2948—SILENT CUTTER & GRINDER: ser. #495702, 2 HP. motor	350.00
4938—GRINDER: Hobart, dual model 232, 2 grinding heads with 4" plates & knives, extra worm	125.00
5418—GRINDER: (2) Cleveland Kleen-Cut, 2000 rpm, 24" diameter, less motor	550.00
5419—GRINDER: Buffalo #56-B with continental motor, 7 1/2 HP. motor	600.00
5294—MIXER: Anco 1000# cap. with hand wheel tilt, V-belt pulleys for motor, less motor	750.00
5395—MIXER: Buffalo #2, 400# cap., 3 HP. motor	525.00

### DISPLAY ROOMS and OFFICES

1401 W. Pershing Rd. (39th St.)  
U. S. Yards, Chicago 9, Ill.  
Cliffside 4-6900

**BARLIANT & CO.**

• New, Used & Rebuilt Equipment  
• Liquidators and Appraisers

# CLASSIFIED ADVERTISING

### EQUIPMENT WANTED

WANTED: Hot water heater to burn gas for fuel. Minimum capacity 2,000 gal. per hour to 200 degrees F.

S. E. MIGHTON CO.  
Bedford Ohio

PRESSURE COOKER for bones wanted. Large capacity. S. E. MIGHTON COMPANY, Bedford, Ohio.

### PLANTS FOR SALE

BUYER or PARTNER: Interested in provision plant. Capacity, manufacture 30,000# and over weekly, meat products. All new equipment. 2 story building, 150' x 60'. 1 acre of land with railroad siding. Modern sausage kitchen, 2 portable smokehouses, Jordan cooker, 2 refrigerators, chilling room 30' x 20'. Freezer 22' x 10'. Poultry department — picking machine and dressing room with scalding, cooker and freezer. Overhead scales and track conveys from smokehouse to refrigerator. Centrally located for distribution. Over 1,000,000 population in 50 mile radius. Located in small town in northeastern New York state. W-475, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

### PACKING PLANT

Now operating as custom plant. Capacity 250 cattie, 400 hogs, 30,000 lbs. sausage weekly. Complete and sound. Ideally located in big city near stockyards. Excellent potential. Terms. Contact

SODER SOUTHWESTERN REALTY BROKERS  
312 Hightower Bldg. Oklahoma City, Okla.

### MODERN MEAT PACKING PLANT

Built in 1946. Only one on the Olympic peninsula, at Port Angeles, Washington. Holding pens, live-stock scales, kill floor, sausage kitchen, 2 smokehouses, 2 coolers, 2 trucks. Modern dwelling, 5 rooms and bath. Watchman's cabin, 18 acres, \$50,000. FS-474, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### EQUIPMENT FOR SALE

14—Anderson Expellers, all sizes.  
1—Mech. Mfg. Co. 5'x16 Cooker-Melter.  
6—150, 350, 600, 800 gal. Dopp Seamless Kettles.  
1—Davenport #3A Dewaterer, motor driven.  
We also have a large stock of S/S, Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuffers, etc.

Only a partial listing.

CONSOLIDATED PRODUCTS CO., INC.  
14 Park Row BA 7-0600 New York 38, N.Y.

### NO. 10 CAN BARGAIN

About 2 1/2 cars in bags (600 x 700) with ends, 1 1/4 pound hot dipped. Part plain and part with M enamel inside. \$80.00 per M.

S. E. MIGHTON COMPANY

BEDFORD OHIO

### BOILER

262-319 HP 2-pass KEWANEE FIREBOX BOILER, ASME, 100%, insured. In very excellent condition. \$3500 FOB St. Louis; With stoker \$3950.

UNITED STEEL PRODUCTS CO.

1534 Texas Street Memphis, Tenn.  
Phone 35-2855

### ★ ANDERSON EXPELLERS ★

All Medals. Rebuilt, guaranteed, or AS IS.  
PITTOCK & ASSOCIATES, Glen Riddle, Penn.

### EQUIPMENT FOR SALE

#### ANDERSON EXPELLER

1851—Red Lion, used one week. Good as new. One \$1 Anderson—good. This is surplus equipment. ROLLA C. BELT, RFD #3, MARYSVILLE, Ohio.

PACKINGHOUSE SLICER: U.S. Model 3, heavy duty bacon slicer in top working order. With stand. Extra slab gripper and two almost-new knives. FS-463, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### BUSINESS OPPORTUNITIES

MID EASTERN PACKER WANTS

800 DRESSED HOGS PER WEEK  
ALSO INTERESTED IN OFFAL ITEMS.

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15 W. Huron St. Chicago 10, Ill.

### WAXED MEAT BOARDS

For sliced Bacon, Frankfurters, Sausage, Luncheon Meat, etc., cut to size. Immediate delivery. Competitive prices. Samples cut to size gladly submitted.

BORAX PAPER PRODUCTS COMPANY

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### BONES WANTED

Carloads junk bones.

CATTLE — HOG — SHEEP — HORSE  
Greasy mixed-type bones.

W. H. STURGES CO.

27th & "N" Streets OMAHA 7, NEBRASKA

### YOUR PACKAGED MEATS

#### NEED CODE DATING

We Offer a Complete Line of Code Daters and Name Markers—Automatic for Conveyor Lines and Wrapping Machines—also Power-Driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem.

KIWI CODERS CORPORATION

3804-06 N. Clark St. Chicago 13, Illinois

### HOG • CATTLE • SHEEP

### SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer  
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, IL

**The Sales Messages of the Leading Suppliers  
appear in • THE MEAT PACKERS GUIDE  
• THE NATIONAL PROVISIONER**

Use the Meat Packers Guide for basic buying information and data, as well as supply sources of equipment, machinery, supplies and services—and read the Guide advertisements for essential product and service facts.

Combine this information with current facts contained in Provisioner advertising and you'll do a better job of buying that will save money and increase efficiency.

# HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS



## BEEF • PORK • SAUSAGE

HUNTERIZED SMOKED AND CANNED HAM

- WILLIAM G. JOYCE, Boston, Mass.
- F. C. ROGERS CO., Philadelphia, Pa.
- A. L. THOMAS, Washington, D. C.

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Undisplayed; set solid. Minimum 20 words \$4.00 additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count ad-

dress or box number as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE  
PLEASE REMIT WITH ORDER.

### POSITION WANTED

#### GENERAL MANAGER OR PLANT MANAGER

Medium size packinghouse. Age 44. College graduate and many Institute courses. 15 years all departments, 10 years assistant and 4 years general manager. Know livestock buying, plant operation, process accounting, personnel, product and supplies purchasing, fleet operation, by-product sales, office accounting, sales management and market analysis. Best references. Ben. P. Moulton, 716 State Street, Lima, Ohio.

ACCOUNTING GRADUATE: With 5 years' experience in various accounting positions with nation-wide packing firm, desires accounting supervisory position with small or medium-sized packing company. Prefers mid-west. W-471, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CATTLE BUYER: Desire to further limited experience buying cattle and calves. Understand yields, class grading. Previous experience car route cooked also selling. Some buying. Age 28, married. W-478, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERVISOR: Age 45. 20 years' practical experience with large independent packer. 7 years as foreman of killing and cutting departments. 5 years as divisional superintendent. Best references. W-476, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOOD CHEMIST: More than 10 years' experience in packing plant laboratory, production, pilot plant and quality control operations. W-477, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: With over 10 years' experience. Knowledge of entire plant operations. W-479, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BOOKKEEPER: 5 years' experience auditing meat houses. Know markets in the New York area. W-480, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

MANAGER: Fully qualified in all phases of plant operations, from live stock buying through sales. Available December 1st. W-472, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: 17 years' experience in manufacturing and smoking meats. Desires position with independent plant. W-473, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

#### PLANT MANAGER for JAMAICA, BRITISH WEST INDIES

Exceptional opportunity for married man desirous of location in Jamaica. Position requires ability to design and lay out complete beef processing plant including by-products, handling the construction phase, and operating the plant after completion. Thorough knowledge of equipment maintenance, refrigeration, and production necessary. Prefer graduate engineer with high executive ability. Give complete details on age, education, experience and salary requirements.

W-468, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

#### REFRIGERATION ENGINEER TO TAKE FULL CHARGE OF POWER PLANT

We offer good pay, attractive profit sharing and insurance plan. REPLY TODAY. Give all particulars.

THE SUCHER PACKING CO.  
400 N. WESTERN AVE. DAYTON, OHIO

#### SALES MANAGER

One of the largest pork packing houses on the Atlantic seaboard—operating two plants—requires the services of an energetic sales manager who can reorganize a sales department and develop new sources of distribution. Submit detailed resume of background. Replies and negotiations will be held in strict confidence. This position represents an excellent opportunity to the right man.

W-446, THE NATIONAL PROVISIONER  
18 East 41st St. New York 17, N. Y.

#### WANTED WORKING INEDIBLE RENDERING FOREMAN SUGARDALE PROVISION COMPANY

CANTON OHIO

#### CASING SALESMAN WANTED

Man wanted by long established casing house experienced in soliciting trade in the eastern states. Write giving full particulars. Same will be held in strict confidence. W-481, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

### HELP WANTED

GENERAL FOREMAN: For rendering department. Former experience necessary. Knowledge of hides helpful but not necessary. Reply stating experience, past employment and age. W-465, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: GRADUATE in full technology, or one who majored in organic chemistry for all around laboratory work and quality control in food field. Reply giving past experience in detail. W-482, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: (Commission) To sell full line of machinery equipment and supplies for slaughterers, packers and locker plants. Write the C. SCHMIDT CO., 1712 John Street, Cincinnati 14, Ohio.

EXPERIENCED MAN to run department for smoking meats — pork. State experience and references. W-469, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

FOREMAN and SAUSAGE MAKER: Wanted for medium sized plant. Prefer man from Chicago area. References and past experience required. W-455, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

RENDERING PLANT MANAGER: Wanted for central Illinois location. Three cookers, two expellers, near-new plant. W-448, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Young, aggressive for midwest area. Knowledge of sausage manufacturing helpful, but not essential. State qualifications and salary expected. Do not call in person. WRITE Hercules Fasteners, Inc., 1140 E. Jersey St., Elizabeth, NJ.

### PLANT WANTED

WANTED TO BUY: Small sausage plant, wholesale or retail. If possible with slaughtering. Prefer eastern states. Give full details in reply. W-470, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

ESTABLISHED MEAT PACKING plant wanted. Medium or small size. Out-of-state man desires to locate in western or southwestern Ohio. All replies confidential. Not a broker. PW-484, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WISH TO PURCHASE: Complete meat packing plant or controlling interest. Must have well established sausage business and a profitable operating record over the past several years. Cash investment up to \$200,000.00. PW-485, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### EQUIPMENT WANTED

WANTED: ANDERSON Duo Expeller, 500 ton curb press, 6x12 cooker, and 8x6 lard roll. BW-38, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.



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If it's Packaging  
in Lithographed  
Metal Cans . . .  
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TO KNOW!**



DOES your lithographed metal package measure up to the quality of your product? Does it make people want to buy it? Today's competition makes package design and color more important. Heekin Lithographed Cans are individually styled . . . styled to sell your product . . . and keep it selling. Heekin colors are true and long lasting. Heekin's metal packaging know-how . . . plus Heekin's Personal Service . . . stand ready to serve you. Call on us.

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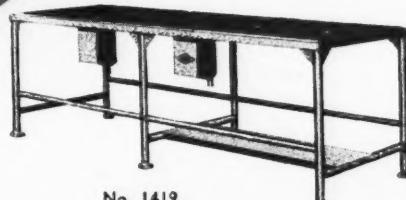
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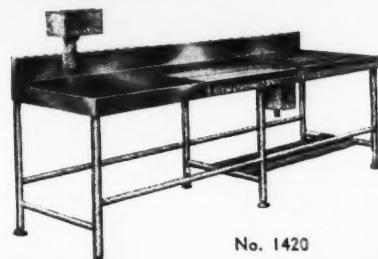
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**THE ALLBRIGHT-NELL CO.**

5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS



*YOUR SAUSAGE DISPLAYS better...SELLS faster...*  
**IN SWIFT'S SELECTED NATURAL CASINGS**

**1 SWIFT'S SEwed PORK BUNGS—**

Uniform, superior quality casings for Braunschweiger, Liver Sausage and Dry Sausage. As with all other Swift Selected Natural Casings, each one is minutely inspected and carefully graded.

**2 SWIFT'S BEEF BUNG CAPS—**

Closely fatted to improve finished appearance. Swift processes them as quickly as possible for freshness and perfect color. For Cooked Salami, Bologna, Veal Sausage, Capicotti, Minced Specialty, etc.

**3 SWIFT'S BEEF ROUNDS—**Economical casings of fine quality. Processed and calibrated to bring you faster stuffing and uniform results. For your best grades of Ring Bologna, Kielbasa, Liver Sausage, etc.

With sausage it's how your product *looks* to Mrs. Consumer that counts. It's the "eye-appeal" that clinches the sale.

Natural casings, in addition to adding inviting appearance to your product, help protect its flavor . . . help keep it tender and juicy longer. And *Swift's* Natural Casings offer you the extra advantage of assured perfection.

These selected casings are minutely inspected to eliminate flaws. They're precision-measured to insure uniformity of size, length and strength. They give you the greatest yield of finished product for your casing dollar.

Place a sample order today with your Swift salesman or contact your nearest Swift Branch Office. Try Swift's Natural Casings in your operation and see the difference.

## SWIFT & COMPANY

**4 SWIFT'S PORK CASINGS—**Ideal for large Frankfurts, Polish Sausage, Peperoni and Smoked Country Sausage because they permit maximum, even smoke penetration throughout. Dependable, uniform quality—always!

**5 SWIFT'S BEEF BLADDERS—**Perfect in every way for perfect sausage operations. Processed, selected and graded to give your product that quality look. For Minced Specialties and Luncheon Meats—round, flat and square styles.

**There's a Swift Selected Natural Casing to meet your every requirement.**

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